

667 THE NATIONAL Provisioner

THE MAGAZINE OF THE

Meat Packing and Allied Industries

Volume 101

DECEMBER 30, 1939

Number 27



It is unusually fitting right now
to express a feeling which knows no season —
We truly appreciate your confidence; it
has meant much to our progress and growth.

Appropriately, too, we renew our pledge —
to provide products of true quality, with
profit to you and the industry.

We welcome your problems.

H. E. Allen

PRESIDENT

Heinz Laboratories

Manufacturers of Fine Food Specialties

701-707 N. WESTERN AVENUE • CHICAGO

It can't be done Better -
**. . . AND IT'S NEVER
BEEN DONE CHEAPER**

Not only does the New Buffalo Self-Emptying Silent Cutter do the finest job of cutting of any sausage machine yet developed, but it also does the fastest and cheapest job.

New larger bowl capacities and faster cutting speeds have reduced cutting costs to an all time low. And the improved cutting efficiency produces cooler, cleaner cut emulsions with the higher protein value that permits higher, more profitable yields.

These three advantages—the finer quality that wins consumer approval and creates new sales; the lower cutting costs and the higher yield—all combine to make the New Buffalo the most profitable sausage machine you can buy.

Consider these advantages of the New Buffalo. Let a Buffalo representative show you how the dozen or more exclusive Buffalo construction features give you easier operation, lower power costs and longer life. You'll see then why so many of the country's outstanding packers have already retired obsolete or semi-obsolete cutting equipment and installed new, faster Buffalos.

JOHN E. SMITH'S SONS COMPANY

BUFFALO CHICAGO

DALLAS LOS ANGELES BROOKLYN BOSTON



FOUR SIZES—CAPACITIES: 200, 350, 600, 800 Lbs.

New **BUFFALO** *Self-Emptying Silent Cutters*

ANNOUNCING

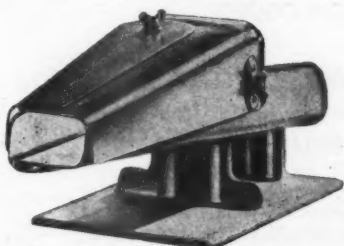
VISKING'S NEW

"ZEPHYR" CASING

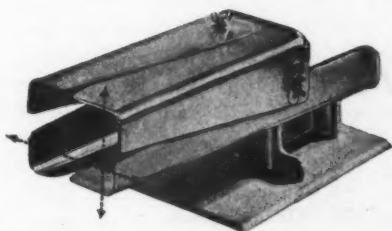
UP TO 33 $\frac{1}{3}$ % SAVINGS!

IMPORTANT!

NEW 4-WAY LOAF STUFFER (as illustrated) was developed especially for best results with "Zephyr" Casings. We advise against use of any other equipment. Get the full benefit of "Zephyr" savings by buying the 4-Way Stuffer with your first order. It greatly improves the use of all old-style casings as well.



Showing new 4-Way Loaf Stuffer with mouth in normal position.



Note how mouth expands both side-to-side and up-and-down.

TRADE IN OFFER

If you desire to trade in your old stuffer, The Visking Corporation will allow you \$5.00, regardless of size or condition.

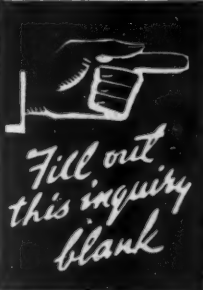
Now... New Low Priced
Streamlined "VISKING" Casing
for all
Pre-processed Meat Products*

READ THESE ADVANTAGES

1. Visking "Zephyr" Casings save you money! They're approximately 33 $\frac{1}{3}$ % less than what you are now paying!
2. Visking "Zephyr" Casings are lighter weight... easier to handle.
3. Visking "Zephyr" Casings are more transparent... give new sparkle and brilliance to your products.
4. Visking "Zephyr" Casings have an unusually high stretch factor... more flexible... easier to make first tie.
5. Visking "Zephyr" Casings speed up stuffing and handling.
6. Visking "Zephyr" Casings come in all popular sizes and in all colors.
7. Visking "Zephyr" Casings are easier to slice.
8. Visking "Zephyr" Casings are easier to peel off.

Visking "Zephyr" Casings are the latest in a long line of VISKING developments directed to aid you in more efficient, economical production and to help bring about greater public acceptance of your meat products.

*"Zephyr" Casings are not practical for any sausage item that must be processed in the casing and are not warranted for such usage.



THE VISKING CORPORATION
6733 West 65th Street
Chicago, Illinois

Please have a Visking Salesman show us the new "Zephyr" Casings and the new 4-Way Stuffer.

In Weeks to Come

READERS will be shown around two meat plants in early issues of the Provisioner—a new \$500,000 Southwestern packing plant next week and a hotel and restaurant supply house at a later date. Uniforms—their advantages, employee reaction and purchase plans—will be discussed soon. A unique packer advertising campaign, as well as other merchandising developments, will be of interest.



MEMBER



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Associated Business Papers

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Daily Market Service
(Mail and Wire)

"THE NATIONAL PROVISIONER DAILY MARKET SERVICE" reports daily market transactions and prices on provisions, lard, tallow and greases, sausage materials, hides, cottonseed oil, Chicago hog markets, etc.

For information on rates and service address The National Provisioner Daily Market Service, 407 So. Dearborn St., Chicago.

THE NATIONAL PROVISIONER

The Magazine of the Meat Packing and Allied Industries

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"BOSS" Cutter Maintains Its Superiority



The quick unloading of a silent cutter is very important. On the "BOSS" Cutter, the Unloader has proved its effectiveness. In less than half a minute the entire contents of the largest size cutter—750 lbs. capacity—are discharged.

When this new cutter was designed, it was arranged so that the unloader could discharge the meat either over the outside edge of the bowl or thru the center. *Fully covered by patents, this feature is exclusive with the "BOSS" Cutter.* Purchasers are given the choice, and of all the 115 cutters in use today, NOT ONE has been furnished for center discharge. To the discerning observer, it is quite obvious that the discharge over the

outer edge is a distinct advantage. It is not necessary to push trucks clear under the cutter bowl to catch the meat and there is no danger of meat adhering to the bottom of the bowl or splashing about to inaccessible spots and creating an unsanitary condition.

**Simplified design
Compact construction
Less horse power required
Reduced friction
Better results
Greater yields**

are the features that make it possible for this new "BOSS" Cutter to give

Best Of Satisfactory Service



The Cincinnati Butchers' Supply Company

824 Exchange Ave., U. S. Yards,
Chicago, Ill.

*Mfrs. "BOSS" Machines for Killing,
Sausage Making, Rendering*

FACTORY:
1972-2008 Central Ave.
Cincinnati, Ohio

GENERAL OFFICE: 2145 Central Parkway, Cincinnati, Ohio

"THE FLAVOR OF MY SAUSAGES SELLS 'EM..."

That's Why I Use Armour's Natural Casings!"



EVERY sausage maker knows that natural casings permit great smoke penetration . . . and that fact means better flavor.

The reason is simple. The texture of natural casings is porous . . . it allows the sausages to absorb the appetizing tang that the smoking process is intended to give. That means greater popularity, bigger sales.

But that's not all natural casings do for your product. They are flexible—cling tightly to the sausage, giving it a fresh, well-filled appearance at all times . . . and they are *naturally* excellent protectors of quality

and tenderness.

Order from your local Armour Branch House today. Then you *know* you're getting the advantage of the high and uniform quality that Armour standards demand. Careful grading of raw materials and excellence of finished product make Armour's Natural Casings your logical choice.

ARMOUR'S NATURAL CASINGS

ARMOUR AND COMPANY • CHICAGO

THE NATIONAL PROVISIONER

The Magazine of the Meat Packing and Allied Industries

DECEMBER 30, 1939

COST CUT AND OUTPUT RAISED ON Bacon Slicing Line

NOT all of the many installations of modern, high-speed bacon slicers made during the past few years have been inspired solely by the packer's desire to cut bacon slicing costs.

These machines handle bellies at a relatively high temperature and slice cleanly at product temperatures of 32 to 35 degs. F. They obviate the necessity for "freezing" bellies prior to slicing and the bloom of the meat is preserved for longer periods in the retail store. Also, there is little or no separation of fat and lean when the slices are wrapped and there are no gaps and ragged edges. For merchandising reasons alone, therefore, the investment in modern slicing machines can be justified.

Handling and Wrapping Equipment

However, having provided himself with efficient slicing equipment, the packer naturally desires to cash in on the opportunity it gives him to reduce slicing and wrapping costs. He finds that to do this he must provide means of delivering grouped slices at a steady rate from the slicing conveyor to workers on the packaging line, and that he must develop methods which will reduce unproductive working time of all employees to a minimum.

Equipment manufacturers and packers have given much time, thought and study to providing sliced bacon handling equipment and devising handling and wrapping methods which will elevate wrapping and packaging efficiency to a par with the slicing machine. Out of this thought and study have come many wrapping and packaging set-ups. All of such equipment has one feature in common—an endless belt

conveyor for transporting grouped slices from slicing machine conveyor to scalers and wrappers, and the finished packages from wrappers to packing table.

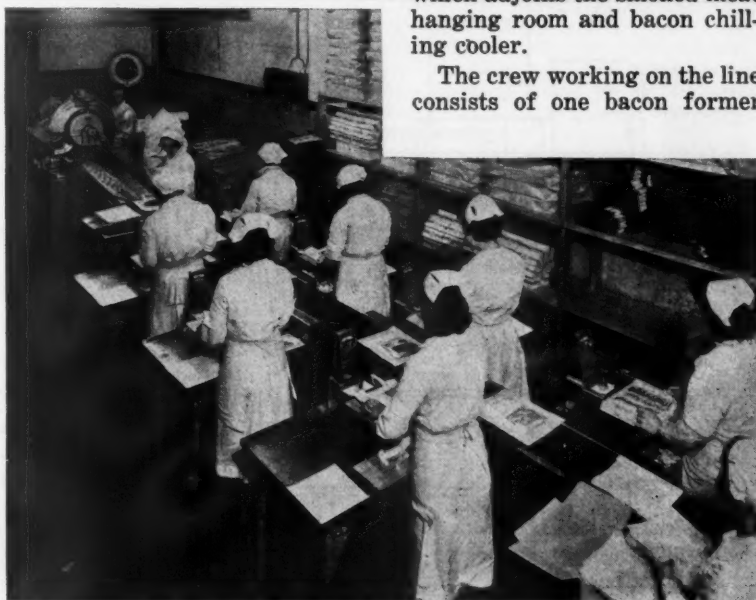
Numerous bacon slicing, wrapping and packaging lines have been described in *THE NATIONAL PROVISIONER*. Each of these possesses some outstanding features designed to speed up operations or cut costs and has contributed to the ultimate development of a highly efficient set-up.

Another bacon slicing line which many packers will undoubtedly find very interesting, is described in this article. It has features which are not only new, but which are also of value in reducing unproductive labor, increasing the output per worker and reducing the average unit cost of slicing, wrapping and packaging.

Installed in Eastern Plant

This bacon slicing line is installed in the plant of Fried and Reineman Packing Co., Pittsburgh, Pa. One view of it is shown on this page and another on page 34. It has been placed in a room maintained at a temperature of 51 degs. F., which adjoins the smoked meat hanging room and bacon chilling cooler.

The crew working on the line consists of one bacon former



WRAPPING BACON ON SCALES

Twelve workers comprise the crew on the bacon slicing and wrapping line in the plant of Fried and Reineman Packing Co., Pittsburgh, Pa. Eight of these are scaler-wrappers. Note that these employees face toward the slicing machine.

and slicing machine operator, one grader and slice grouper, a paper placer, eight combination scalers and wrappers, and one packer—a total of 12 workers. The slicing machine is operated at maximum capacity when the line is working.

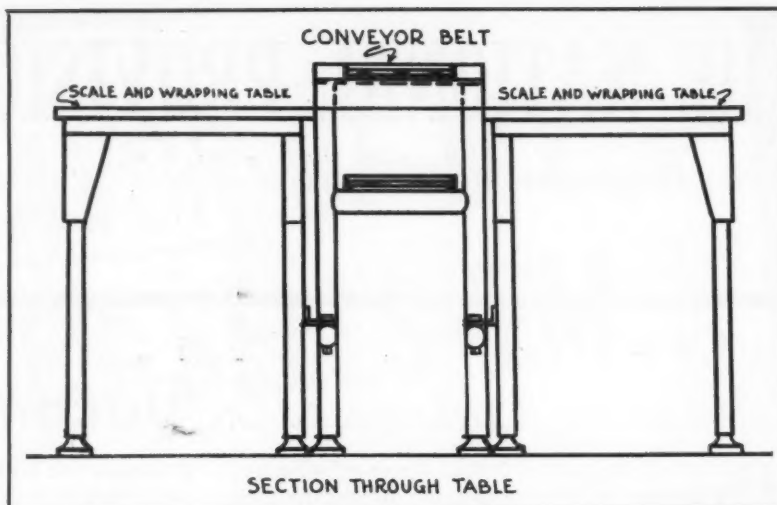
One worker operates both the bacon former and the slicing machine; the grader and grouper functions in the usual manner, placing each group of slices on a printed sheet of transparent cellulose or parchment which is put in position on the end table by the paper placer. This latter employee moves the slices from the end table to the conveyor before placing another wrapper in position to receive the slices.

The eight employees in the wrapping group are equipped with scales. They slide the bacon on its wrapper off the conveyor onto the scale platform, make the weight, wrap the bacon on the scale and place the finished package on the conveyor. The packer places the transparent cellulose-wrapped packages in counter display cartons and the flat packed bacon in plain cardboard shipping cartons. Both ½- and 1-lb. packages are produced.

Scaler-Wrappers Face Slicer

Scaler-wrappers face toward the slicing machine. It is believed that this is the first time these workers have been placed in such a position. In at least one instance a line has been set up so that they face the discharge end of the conveyor, but usually they face each other across the wrapping table. Stationing the wrappers to face toward the slicer permits them to see the quantity of sliced bacon being conveyed to them and to select a proportional amount for scaling and wrapping. The result of such arrangement seems to be that total production is more evenly divided among the workers.

Scale platform is in the same horizontal plane as the top of the conveyor,



and the bacon on its wrapper is thus transferred to the scale with a minimum of effort. The wrapped packages are also transferred quickly and easily to the conveyor.

The principal advantages of wrapping on the scales are a reduction in handling product and a saving of time. An Eastern packer was able to cut seven seconds off the average time required to wrap a package of bacon by equipping the bacon line for wrapping on the scales. This saving is small, but when it is multiplied by the number of packages produced daily it totals more than the time of one worker.

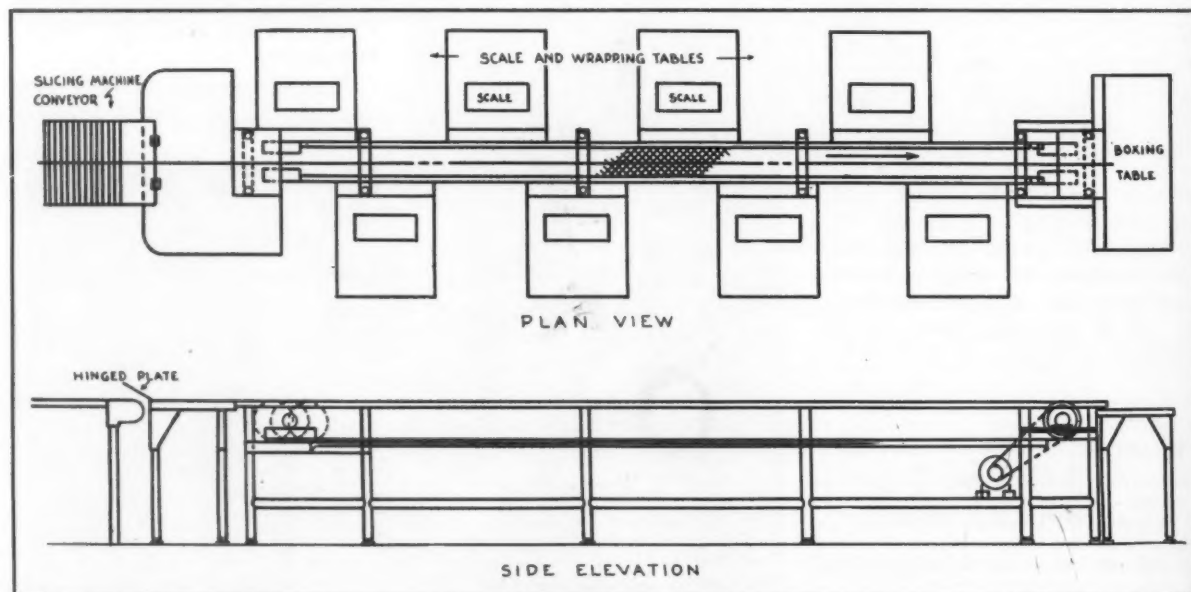
Wrapping on the Scale

The principal objection to providing each wrapper with a scale and making her a scaler as well as a wrapper, is that a somewhat greater investment in equipment is required. Some packers also believe that there might be less accuracy in making package weights.

A very close check in the Eastern plant previously referred to did not indicate that the packages produced by scaler-wrappers varied in weight to any greater degree than those which, under the former arrangement were scaled by some workers and wrapped by others. It is thought, however, that somewhat more care is required in selecting efficient scaler-wrappers than is required in choosing wrappers.

Wrapping equipment is unusual in that each scaler-wrapper is provided with an individual side table on which the scale rests and with sufficient top area to hold a reserve supply of product. These tables replace the continuous working areas on both sides of the conveyor which are built into the wrapping table of conventional design. Tops of these side tables are of stainless steel and their edges are turned up on three sides. They are supported on welded galvanized pipe stands and are built so

(Continued on page 34.)



WHAT THE RETAILER THINKS ABOUT Packer Point-of-Sale Material

INTO her retail meat store steps a woman customer. If she is a typical consumer, her mind is not made up definitely as to the kind of meat purchase she will make. At this particular moment, she is eagerly open to helpful suggestions from her dealer and from other sources within his store. By stepping into the gap with effective point-of-sale material, the meat packer has fine opportunity to direct her attention to his branded products and clinch the sale.

Appropriate advertising at the point of sale is accepted by packers and retailers as one of the most dependable means of stimulating sales of meat and meat products. Consumer memories are short. They may have admired one packer's ad in the paper this morning, but if they step into their meat store and are met by an impressive display card lauding the merits of so-and-so's meats, the first packer may lose the sale. Accordingly, the meat industry spends large sums annually preparing point-of-sale material and getting it to the retailer.

Point-of-sale advertising used by the meat industry covers a wide range of material with each type of display serving a particular purpose. One of the most familiar is the meat chart, indicating the origin of many retail cuts.

Kinds of Displays Used

Large display cards, often executed in natural colors, are popular, as are smaller cards used for counter display. The "washline" hanger is a familiar type of display frequently used for special sales as well as in day-to-day operations. Many displays combine two or more functions.

Certain dominant trends are apparent in this type of advertising. One is the constant increase in use of natural color product reproductions, achieved by means of full color photography or appropriate art work. Meat is generally recognized as one of the most difficult foods to depict in natural colors. One complication is the fact that it tends to begin to change color as soon as cut. The packer or sausage manufacturer finds it necessary to exert a great deal of care in securing good meat illustrations for display purposes, for he knows that a poor reproduction may do his product more harm than good.

Another trend noted in connection with point-of-sale material is the increasing tendency to make the display serve some definite function in the store. Perhaps it may be used to support actual samples of product, or to act as a handy dispenser for recipe booklets, folders or other promotional material. A third trend in packer point-of-sale material might be cited as more careful study of the retailer's actual requirements in the distribution of such advertising matter.

What does the retailer think of point-



POINT-OF-SALE MATERIAL AT WORK IN RETAIL STORE

Counter cards, cutouts and the familiar "washline hangers" are shown in this effective group of interior displays arranged for Easter buying by the Cudahy Packing Co. Island display of eggs at left combines actual merchandise with advertising material, a strong factor in influencing sales.

of-sale advertising? A check-up with a number of Chicago dealers indicates that most of them firmly believe in the

ability of a good display to create sales. Several could remember specific instances in which sales were traced directly to advertising material within the store.

Although dealers were not fully agreed as to what type of display seems most effective in encouraging customers to buy, they mentioned a number of points which should be useful to the packer in preparing and distributing this material.

The retailer apparently does not like a display which takes up much space on his counter or his display case. With increasing use of top-of-the-case selling of various specialty products, the retailer likes to use as much of this valuable area as possible in order to show actual merchandise.

Displays Should be Durable

He is insistent that nothing block his own vision or that of the customer. Retailers are firm in their conviction that more satisfactory sales can be made when the customer is able to get a good look at her meat purchases before they are wrapped.

Small displays that are flimsy and easily damaged are an annoyance to the retailer. Such material cannot stand



CUTOUTS BOOST SALES

This type of display, one of the most popular used by packers, provides a realistic impression of product shown. Cutouts may be used in a number of ways.

up under rough handling and soon becomes unattractive or is lost. Dealers complain that some displays, printed on thin paper, soon curl up and become unsightly if exposed to sunlight in the window. Small counter displays, they point out, often get pushed around and knocked down in the rush of business. Durability is definitely a consideration in producing successful point-of-sale material.

Some retailers interviewed said they preferred a few large displays, placed in a convenient and easily seen position, to a number of small ones. Several retailers mentioned beef, pork and lamb charts as among the best sales stimulants.

"A woman is always interested in seeing where her cut of meat comes from," they explain. They also believe that charts and other displays encourage greater variety in meat purchases. One retailer deplored the fact that some of his customers seldom vary their purchases among more than three or four basic items.

Tie-in with Merchandise

Retailers like point-of-sale material that can be tied in directly with displays of merchandise. A close tie-in is difficult to achieve between advertising and fresh meats, but is easily done with such items as packaged hams, smoked meats and canned goods.

A typical example of such a tie-in is a display being used by Geo. A. Hormel & Co. in its current campaign on Spam. Frequently used right next to the dealer's cash register, the display consists of attractive ads illustrating different ways of serving the product, cans of the product, and packages of cheese recommended for use in "hot cheese Spamwiches."

The belief that the housewife gets a more concrete buying impulse from displays showing attractively prepared meat products, ready for the table, than from displays portraying only a trademark or slogan without illustration of product is prevalent among retailers. Some chain store organizations will not use interior displays for particular brands of products.

Double-Use Material

Special holidays, such as Thanksgiving and Easter, are the theme around which a great deal of point-of-sale material is centered. If this material can be designed so that its usefulness does not end with the holiday, so much the better. This might be accomplished by using composite displays from which sections could be removed when the holiday was over, much in the same manner as special holiday overwraps now popular for packaged meat products.

Preparation of effective point-of-sale material, while important, does not constitute the entire problem. Distribution is the next point the packer must think about. Whether the packer should assign special employees to distribute displays and install them properly in the retail store is a question which has been given much thought.



STORE CARD PROMOTES LARD

Used on counters or in windows, store cards direct favorable attention of consumer to product at the time she is ready to buy. They are often fitted with dispensers for recipe folders and other material.

Some retailers interviewed felt that plenty of appropriate material was made available to them by packers without any effort on their own part. Others pointed to out-of-date displays on their walls and suggested that not enough effort was made to keep them supplied.

This seems to be largely a matter of proper cooperation between the packer salesman and the retailer in each case. Calling frequently upon the retailer, the salesman is in a position to appraise the condition of his displays and to know when new material should be supplied. When such needs have been determined, the salesman can either bring the material—in case he does not already carry it in his car—or make other arrangements for its delivery.

In past years, meat packers invested much effort and expense in distributing point-of-sale material and seeing that it was properly set up in the retail store. This activity has been curtailed, but the retailer's displays have probably not suffered materially, for other steps have been taken to make such material more effective. In the case of some displays, however, it is probably advisable that the packer salesman or other representatives of the company offer suggestions and help to insure that the display is given adequate position and handling in the retail store.

If point-of-sale material is to serve its proper function, it should by all means be kept looking attractive and up-to-date. Both the retailer and the packer's representative should take steps to insure that outmoded or unsightly displays are not left in use. Nothing looks more forlorn than a holiday display which is kept on hand long after the festive occasion is over.

"Vitamin Vein" and Unique Package for New Dog Food

Using Pittsburgh, Pa., as a test city before launching its efforts on a national scale, Beefare Corp., Chicago, has introduced several new angles in production and distribution of its dog food, Frex, which is composed of beef and beef by-products and manufactured by local packers under franchise from the parent company. Fried & Reineman Packing Co. produces and distributes Frex in the Pittsburgh area.

The new product retails at 10c and is sold only through meat stores and at meat counters of retail food stores. Daily delivery to insure freshness is one of the features advertised. The food is put up in the form of two ½-lb. loaves, in a container designed for storage in the home refrigerator and having a large transparent window on the top.

A clearly visible "vitamin vein," consisting of charcoal and cod liver oil, runs through each roll, emphasizing the high vitamin content claimed for the product. Other claims made for Frex are its economy, elimination of the canning process and the fresh, pre-cooked nature of the food. Slow cooking at low temperatures is said to retain "precious vitamins."

"Now you can give your dog a fresh cooked meal," stated initial advertising used for the product in Pittsburgh. "Frex—the new kind of dog food—not canned, not dry—satisfies your dog's craving for fresh food. It's cooked fresh and kept fresh. Sold only at meat counters—handled the same as meat for your own table."

MORRELL LARD PACKAGE

John Morrell & Co., Ottumwa, Ia., has just completed a new package for its Snow Cap lard. The new package is illustrated here. Company officials feel that the container adds considerably to the appearance of the product and



are hopeful that the improvement will be reflected in sales. The firm and product names are prominently shown on the lard package, as they have been on other Morrell containers re-designed in recent years.

RAILROAD STOCK PICK-UP

Rate schedules of railroads providing for truck pick-up of cattle at farms in Illinois, Iowa and Wisconsin are not unlawful, according to a proposed report to the Interstate Commerce Commission by its examiner. The service was inaugurated by Western railroads to recover livestock traffic from trucks.

Hygrade Sales Up; Net is \$124,020

SALES of Hygrade Food Products Corporation for the fiscal year ended October 28, 1939, totaled \$42,676,000 compared with \$38,500,000 in the previous year. After depreciation and taxes, the net profit was \$124,020.25, which reduced the company's deficit to \$343,831.17. Approximately \$350,000 was spent during the year on improvements and additions to plants, machinery and equipment. Purchase of the Jacob Dold Packing Co. at Buffalo and the Dold branch houses at Syracuse and



S. SLOTKIN

Utica, and the consolidation of these units with existing Hygrade facilities, created considerable extraordinary expense. This was absorbed in operations for the year under review.

Consolidated profit and loss and surplus accounts of the corporation and its subsidiaries for the fiscal year follow:

PROFIT AND LOSS ACCOUNT.

Net sales	\$42,676,685.24
Cost of sales, exclusive of taxes and depreciation	37,307,607.10
Gross profit before taxes and depreciation	\$ 5,369,078.14
Selling, general and administrative expenses	\$4,409,094.38
Taxes, except federal income tax	387,051.60
	\$ 4,836,145.98
Net operating profit before depreciation	\$ 532,932.16
Other charges (net):	
Interest on funded debt	\$ 147,398.45
Interest on bank loans	54,414.13
Other interest	6,041.51
Idle plant expense including depreciation	25,029.94
Miscellaneous charges	4,237.25
	\$ 287,121.28
Less:	
Discount on bonds re-acquired, interest received and miscellaneous	49,597.88
	\$ 187,523.40
Net income before depreciation and federal income tax	\$ 345,408.76
Provision for depreciation	193,388.51
Net income before federal income tax	\$ 152,020.25
Provision for federal income tax	28,000.00
Net income	\$ 124,020.25

SURPLUS ACCOUNT.

Capital surplus as at Oct. 29, 1938	\$ 3,797,135.99
Add discount on treasury stock purchased	21.02
	\$ 3,797,157.01
Deduct amortization of appreciation of fixed assets for year ended Oct. 28, 1939	48,801.90
Capital surplus as at Oct. 28, 1939	\$ 3,753,355.11
Earned surplus (deficit) since Nov. 2, 1935:	
Deficit as at Oct. 29, 1938	\$ 467,851.42
Less net income for year ended Oct. 28, 1939	124,020.25
Deficit as at Oct. 28, 1939	\$ 343,831.17

With the improvements made, the

results of operations of the Buffalo plant during the fiscal year 1940 should show a marked improvement over the past year, president Samuel Slotkin said in his message to shareholders.

Current assets of the company on October 28 totaled \$3,390,325.39, of which \$219,921.82 was cash in banks and on hand; \$1,675,361.99 was a net of accounts and notes receivable, and \$1,412,732.48 was in inventories of product and supplies. Current liabilities totaled \$1,237,507.72, of which \$511,467.45 was in trade accounts payable and \$323,000 as a provision for federal income taxes and contingencies.

"Business generally at the present time appears better than it did a year ago," president Slotkin said, "and with a continued improvement in general business conditions, the operating results of your company should reflect an improvement for the ensuing year."

MERCHANDISING PRIZE PORK

Fancy pork from the International show prize winning hogs is being distributed in Chicago and other consuming areas. Thirty-two carloads of top notch hogs were exhibited at the International Live Stock Exposition and practically all ranked as top quality in the weights shown.

A concerted effort has been made by Chicago packers to sell meat from prize hogs to food purveyors and dealers who will promote its sale to consumers as prize winning pork. It is believed that such pork is entitled to publicity and promotion like that given prize winning beef. Most of these institutions will feature the meat as prize pork from the International Live Stock Exposition. Meat stores handling this pork will have large display cards telling consumers about the prize product.

Wilson & Co. bought the grand champion load for the John P. Harding restaurant

restaurants in Chicago. The hogs averaged 225 lbs. when entered and 244 lbs. when sold. The Harding restaurants are featuring this meat on their menus as championship pork.

Wilson & Co. is marketing pork from prize hogs as "Blue Ribbon" pork. It is being featured on the menus of leading Chicago hotels and restaurants, in railroad dining cars and in leading meat markets of the city. Among those featuring the pork in the Chicago area are:

Isbell's Restaurant.
Palmer House.
Chicago, Burlington & Quincy R. R.
Chicago & Northwestern R. R.
Ontra Cafeterias.
Fred Harvey Restaurants.

It is also being sold in the retail meat market of George Steindl, president of the National Association of Retail Meat Dealers, and in other high-class meat stores of the city.

Packers who buy prize hogs at livestock shows may find it desirable to copy such promotional activity in their own areas. By enlisting the aid of restaurants and other food purveyors, as well as retail meat dealers, the packer can encourage quality hog production and at the same time derive some benefit from handling pork purchased at prices above the market.

KROGER EXPANDS BEEF PLANT

The beef tendering plant of Kroger Grocery & Baking Co., Cleveland, O., has been enlarged in order to double its production capacity of "Quality Controlled Tenderay" beef. The large increase in beef sales experienced since opening of the plant last April led to its expansion. Similar plants are now under construction by Kroger in Columbus, O., Detroit and Chicago. Rights to use the tendering process employed are being sold to packers in areas not conflicting with Kroger operations.



INTERNATIONAL CARLOT CHAMPIONS

These prize Berkshires were bought by Wilson & Co. for the John P. Harding restaurants in Chicago at \$9.00 per cwt. The pork is being featured on the restaurant menus as "championship pork." Other restaurants, hotels, railroad dining cars and retail markets in the Chicago area are featuring "Blue Ribbon" pork from International prize winning hogs.

November Sausage, Loaf and Bacon Output Exceed 1938

PRODUCTION of sausage and meat specialties, the manufacture of sliced bacon, and the processing of canned meats and canned food products continued at a seasonally high rate during November in federally inspected plants. Volume of sausage production was the greatest for November, with two exceptions, in 13 years. Meat loaf output exceeded that of November one, two and three years ago; the quantity of bacon sliced was well above that sliced in November 1936, 1937 and 1938.

Amounts of meat and meat food products canned showed big increases over November one and two years earlier and a somewhat smaller increase over November, 1936. The quantity of pork canned was more than double that of November, 1937, and several million pounds greater than in the same month in 1938.

Sausage production in federally inspected plants in November totaled 67,155,268 lbs., which was 1 1/4 million pounds more than in November, 1938, and 6 million pounds more than in the same month of 1937. There was a decrease in the volume of smoked sausage produced during the month, and a seasonal increase in fresh sausage output.

November was the first month of the 1940 packer year and sausage production started the year briskly. Output of each kind of sausage during the month was:

	lbs.
Fresh	13,461,809
Smoked and/or cooked.....	45,071,623
To be dried or semi-dried.....	8,621,836
Total	67,155,268

Production during each month of the calendar year 1939, up to and including November, follows:

1939	lbs.
January	61,138,875
February	53,478,835
March	61,163,870
April	57,674,333
May	71,676,040
June	73,268,151
July	71,359,293
August	74,988,359
September	70,090,608
October	72,608,551
November	67,155,268
Total	734,602,043

Bacon sliced in November, compared with the amounts sliced during the same month in each of the three years preceding, was:

November,	lbs.
1939	22,903,197
1938	19,967,660
1937	16,800,154
1936	16,459,082

Production of sliced bacon by months

during the calendar year to date has totaled over a quarter of a billion pounds:

1939	lbs.
January	19,800,787
February	18,169,033
March	20,793,982
April	19,982,489
May	23,214,142
June	24,547,810
July	24,651,037
August	27,289,035
September	24,928,965
October	24,802,723
November	22,903,197
Total	251,142,700

Meat loaf production in federally inspected plants during November was greater than in each of the three preceding years:

November,	lbs.
1939	10,182,769
1938	9,357,118
1937	9,614,708
1936	9,079,540

Output of loaves and loaf products by months during the calendar year was:

1939	lbs.
January	8,575,348
February	6,961,454
March	7,459,995
April	7,333,697
May	9,445,041
June	8,533,451
July	8,906,203
August	8,987,824
September	9,869,473
October	11,025,986
November	10,182,769
Total	99,271,233

Volume of meat and meat food products canned during November was larger than in the same month in any of the preceding three years, and exceeded production for any month since March, 1937. November volume was as follows:

November	lbs.
1939	62,180,588
1938	48,752,624
1937	52,530,356
1936	61,081,717

Canned pork output was heavy in November, being more than double that in November, 1937, and was well above the same month in 1936 and 1938:

November	lbs.
1939	17,312,551
1938	13,228,676
1937	8,306,216
1936	10,185,190

Total meats and meat food products canned during each of the first 11 months of 1939, and volume of pork canned in each month:

	Meats and Meat Products lbs.	Total Pork lbs.
1939		
January	53,877,227	18,144,500
February	50,296,019	15,571,564
March	58,188,390	15,784,076
April	48,768,350	12,829,611
May	53,153,248	15,917,940
June	44,907,978	18,342,979
July	35,763,671	17,399,608
August	40,058,154	17,627,273
September	36,005,590	12,872,688
October	57,453,949	14,759,939
November	62,180,588	17,312,551
Total	541,203,124	176,562,742

MILITARY MEAT CONTRACTS

Following contracts for canned meat for use by the military forces were awarded to Canadian packers during the third week in December: Swift Canadian Co. Ltd., Toronto, \$20,872; Canada Packers Ltd., Ottawa, \$11,361; Burns & Co. Limited, Winnipeg, \$5,836.



NUCHAR
activated carbon

You can get higher prices for your tallow and greases by using NUCHAR Activated Carbon in the rendering and refining kettles. Many packers have raised the grade of their lard, tallow and greases so that they sell for 1/4 to 3/4 cents per pound more by using small amounts of NUCHAR regularly.

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DIVISION WEST VIRGINIA PULP AND PAPER COMPANY

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35 E. Wacker Drive

PHILADELPHIA
1322 Widener Bldg.

NEW YORK CITY
CLEVELAND
417 Scherfeld Bldg.

PROCESSING *Methods*

New Scrapple Formulas

Processing directions and formulas for making scrapple were published in THE NATIONAL PROVISIONER of December 2. An experienced sausage maker, who has done much experimental work in developing new formulas, writes as follows:

Editor THE NATIONAL PROVISIONER:

The scrapple formula given in a recent issue of your magazine has considerable merit. You may be interested in the following two formulas which I have thoroughly tested. They produce a fine-flavored product which will not crumble in frying and which takes on a nice brown color.

FIRST FORMULA.—One formula suggested by this sausage maker calls for:

- 50 lbs. veal trimmings
- 50 lbs. lean pork trimmings
- 30 lbs. corn meal
- 10 lbs. dry milk solids, not over 1½ per cent fat
- 180 lbs. cooking water

Select the meat and place each variety in a separate net, as the cooking time may vary and the nets facilitate handling. Put enough water in kettle to cover meats well. Cook all until tender.

Grind all meats through ¼-in. plate. Leave 180 lbs. of cooking water (approximately 22½ gallons) in kettle, start agitator or begin stirring. Sift dry milk solids and corn meal into cooking water. Cook this mixture 45 minutes and add ground meats and following seasonings:

- 5 lbs. salt
- 7 oz. white pepper
- 3 oz. rubbed sage
- 2 oz. nutmeg

Cook until the mixture is thick. (If stirred by hand, it must be stirred continuously to keep bottom and sides from sticking. Agitator must run all the time during cooking.) Pour into pans of desired size and cool.

The mixture must not be too liquid when poured in pans or the slices will crumble when fried. A mixture that will just about run when poured is of the right consistency.

Take out of pans and wrap when scrapple is set. Some manufacturers stuff loaves in artificial casings.

SECOND FORMULA.—The second suggested formula requires:

- 45 lbs. pork cheek meat
- 30 lbs. pork snouts
- 25 lbs. pork skins
- 30 lbs. corn meal
- 10 lbs. dry milk solids not over 1½ per cent fat

Select meats and place each kind in separate net. Put meats in steam jack-

eted kettle and pour in enough water to cover. Cook slowly—pork skins until very soft, other meats until they become tender.

When cooked, run pork skins through ½-in. plate and other meat through ¼-in. plate. Leave about 22½ gallons (approximately 180 lbs.) of cooking water in kettle; start agitator or begin stirring and sift corn meal and dry milk solids into the kettle. Cook 45 minutes; add meat and seasonings:

- 5 lbs. salt
- 7 oz. white pepper
- 3 oz. rubbed sage
- 2 oz. nutmeg

Cook until thick, stirring or agitating continuously. When thick enough (mixture is just liquid enough to run when poured) pour in pans of desired size and cool. Take out of pans and wrap after chilling.

Other meats than those mentioned can be used; in fact, any odd pieces that may be on hand—left-overs from stuffer, weasand meat, beef and hog tripe, and other offal can be worked in.

The Causes of and Remedies for

SAUSAGE MOLD

Mold and discoloration are troubles that bother every sausage maker.

To eliminate spoilage, which may appear in one form or another, THE NATIONAL PROVISIONER offers its "22 Commandments for the Sausage Maker."

For a reprint of these commandments send the following coupon with 10 cents in stamps.

THE NATIONAL PROVISIONER:
407 So. Dearborn St., Chicago, Ill.

Please send me reprint on "22 Commandments for the Sausage Maker."

Name

Street

City

Enclosed find a 10c stamp.

SAUSAGE SHRIVELING

Why does sausage shrivel? A Western meat packer has been having this trouble. He writes:

Editor THE NATIONAL PROVISIONER:

We have been having some trouble with frankfurts shriveling and have suffered some loss on such product. Can you suggest a reason for this difficulty?

The inquirer does not describe his manufacturing operations and, consequently, it is impossible to point out a definite cause for the shriveling. However, shriveling may result from any one of the causes listed below.

The trouble may lie in the formula or in failure to chop meat to correct consistency; casings will cave in if meat is too coarse. It may be due to addition of too much moisture or use of soft fat which renders out in processing. Casings must be stuffed to full capacity and neither smokehouse nor cooking temperatures should be too high.

Much of the shriveling in cooked sausage is due a pause between smoking and cooking when product dries out in smokehouse alley. Sausage should be moved from smokehouse into cooker as rapidly as possible, always remembering that smoking and cooking should be one continuous process. Sausage should be protected from drafts.

After cooking, the sausage should be chilled immediately with cold water and protected from drafts until it is safely in storage or packing cooler. Some processors run sausage into a pre-chill room before putting it into storage cooler. Here the remaining heat may be removed quickly with minimum shrink and danger of shriveling. Sausage also shrivels with age.

MAKING SWEET BOLOGNA

An Eastern packer wants to produce a sweet bologna. He writes:

Editor THE NATIONAL PROVISIONER:

We would like to manufacture a sweet bologna and wonder if you can supply us with a formula and details of processing.

There is a Norwegian sweet bologna which is made by the addition of seedless raisins. The regular bologna meat formula is used for this product, but the seasoning is mild rather than strong.

The raisins are chopped or used whole. About 2½ to 3 lbs. per 100 lbs. of meat is added in the mixer. The raisins sweeten bologna satisfactorily.

The next best thing is honey. About 1½ to 2 lbs. of strained honey is added for each 100 lbs. of meat. The honey gives the product a fine flavor. It is often used in meat loaves.

Up and down the MEAT TRAIL

Schmidt Reports More Meat-Lard Consumed in '39

MORE meat at lower prices featured the trade of the live stock and meat industry in 1939, George A. Schmidt, Chairman of the Board of the Institute of American Meat Packers and



G. A. SCHMIDT

President of Stahl-Meyer, Inc., New York, reported in the annual statement of the Institute on the meat trade situation. Reviewing the salient points of the business in the last twelve months, Mr. Schmidt cited the following outstanding developments:

1.—Average consumption per person of meats and lard in 1939, estimated at about 145 lbs., was greater than in any previous year since 1934, and represents an increase of approximately 7 lbs. per person over 1938. Total consumption of meat was about 1 billion pounds greater in 1939 than in the previous year and, in the aggregate, was the greatest on record.

2.—Prices of practically all kinds of meat are substantially below the peak levels reached in September, 1939, and in most cases below the prices of a year ago. Wholesale prices of bacon, lard, and fresh pork and some other cuts were at unusually low levels throughout most of the year and at the close were, in some cases, only about half of what they were three months earlier.

"Production of meat was unusually large owing to the large number of hogs marketed and the relatively heavy weights at which animals were sold," Mr. Schmidt said. "Production of beef, veal, and lamb changed little. The great increase in the amount of pork products was sufficient to cause aggregate production to be about 7 per cent greater than in the previous year."

The tabulation by the Institute illustrates sharp declines in wholesale meat prices since September:

	Pct. change since Sept.
Fresh Pork Loins.....	52 to 57% decline
Fresh Hams.....	24 "
Boston Butts.....	41 "
Smoked Hams.....	11 to 20 "
Bacon.....	14 to 15 "
Prime Steam Lard.....	33 "
Choice Steer Beef.....	13 "
Choice Veal.....	17 "
Choice Lamb.....	25 "

INTERNATIONAL CHAMPIONS

Illinois Packing Co., Chicago, slaughtered the three top steers of the 1939 International Live Stock Show — the grand champion for Pfaelzer Bros., the reserve champion for the New City Packing Co., for the account of the Chez Paree, a Chicago night club, and the 4-H champion for its own account.

The grand champion steer dressed 67.46 per cent, shrunk weight. There was 8 per cent green weight of hide and 4½ per cent of caul and ruffle fat. Officials of the company reported that the liver, weighing only 7½ lbs., was the smallest ever found in a steer of this size in the Illinois plant. The reserve champion dressed 65 per cent.

The accompanying photograph shows the champion steers on the rail being viewed by president Eugene Meyer and vice president H. J. Cramer of Illinois Packing Co. Mr. Meyer believes that this is the first time the three top steers of the International have been processed in the same plant.

Frank Hilgemeier, Packing Company Founder, Passes

Frank Hilgemeier, co-founder of the Indianapolis meat packing concern of F. Hilgemeier & Brother, Inc., 48 years ago, and a life-long resident of that city, passed away on December 17 in his apartment after an illness of three months. He was 72 years old. Mr. Hilgemeier was widely known for his association with the meat packing industry, having played an active part in it since formation of the firm with his brother, George Hilgemeier, now president.

CHAMPIONS ON THE RAIL

Carcasses of the grand champion steers of the 1939 International Live Stock Exposition are shown in the coolers of the Illinois Packing Co., where the steers were processed. Carcass on the left is that of the 4-H club champion; at the center is the grand champion, and on the right is the reserve champion. President Eugene Meyer (left) and vice president H. J. Cramer are looking them over.



Martin J. Hennessey Dies; Head of Henry Lohrey Co.

Martin J. Hennessey, 62 years old, president of the Henry Lohrey Co., Pittsburgh, died on December 20 at



M. J. HENNESSEY

Atlantic City, N.J., after a heart attack brought on by extended illness. Mr. Hennessey had been absent from his duties since last July, when he suffered an attack of pneumonia. He had gone to Atlantic City to recuperate after several months at a Pittsburgh hospital. Mr. Hennessey's early career in the meat packing industry

was with Armour and Company at Pittsburgh. At a later period, he was connected with the Dunlevy Franklin Co. as president. He became associated with the Henry Lohrey Company as president in October, 1936, retaining that position until the time of his death. Burial was at Worcester, Mass.

Louis K. Sigman Supplies 30 Tons of Meat to Needy

Thirty tons of meat, the gift of Louis K. Sigman, president, K & B Packing & Provision Co., brought Christmas cheer to 6,000 needy Denver families this year. Each family received a 10-lb. package of meat from the Denver packer. Mr. Sigman has followed this

charitable practice each Yuletide for the past 11 years.

Mr. Sigman was no stranger to hunger during his childhood days in Brooklyn, N. Y., and later when he worked as a Denver newsboy. He has been distributing 50,000 to 60,000 lbs. of meat to the city's unfortunate families annually. During depression days, when suffering was acute, the distribution of meats by the company ran as high as 100,000 lbs.

A Denver newspaper cooperated with the company last year in seeing that the meat reached deserving families.

Sausage Industry Loses a

Leader in W. A. Johnson

William A. Johnson, president of the Standard Sausage Co., Minneapolis, Minn., who passed away a short time ago, made a record for himself as one of the most successful sausage and meat specialty manufacturers in the West. Born in Norway in 1884, he was brought to Minneapolis before he was a year old and spent most of his life in that city. He was in the meat business there for more than 25 years, owning and managing the Emerson



W. A. JOHNSON

Packing Co. for about 12 years. He then became associated with Standard Sausage Co. and was its president and general manager at the time of his death. Surviving are his widow, two daughters and a son, William T. Johnson, who succeeds his father in the management of the company. Mr. Johnson was widely known among meat packers and sausage manufacturers and frequently attended conventions of the Institute of American Meat Packers.

CHRISTMAS MEAT SHOW

Following long established custom, the United Dressed Beef Co., New York, with its associated divisions, was host to 3,000 meat dealers and their friends on December 17 at the annual Christmas show of beef, veal and lamb. While visitors were shown through the entire plant, interest centered in the coolers. In one display, mounted animals rested on evergreens in a barn-like enclosure; from this point visitors passed along rails lined with prize cattle from the International Live Stock Exposition.

The beef display consisted of first quality carcasses and wholesale cuts; the veal department featured a prime calf carcass with ribbon streamers to various cuts and the lamb division showed prize carcasses and the many modern and fancy cuts now being made from lamb. Customers and dealers in all branches of the trade mingled in a business and social way.

Chicago News of Today

H. R. Medici, vice president, the Visking Corporation, has announced appointment of William R. Hemrich as advertising and sales promotion manager of the company, succeeding Carl Hart, resigned. Mr. Hemrich was formerly affiliated with Armour and Company and later with Sherman K. Ellis & Co.

Phil Hantover, president, Phil Hantover, Inc., plant equipment and supply firm of Kansas City, Mo., made a flying visit to Chicago this week.

D. R. Phelps, western representative of the National Live Stock and Meat Board, arrived in Chicago on Thursday from San Francisco to spend a few days at the home offices of the Board.

Frank A. Hunter, president, Hunter Packing Co., St. Louis, Mo., made a between-the-holidays visit to Chicago this week.

New York News Notes

E. L. Cleary, Eastern district manager, John Morrell & Co., New York, is spending a short mid-winter vacation in Pittsburgh renewing old acquaintances and visiting with friends.

W. B. Henri, vice president, Henri, Hurst & McDonald, Chicago, advertising agency handling the account of John Morrell & Co., Ottumwa, Ia., was in New York last week to discuss the company's advertising activities on Savory Foods for the coming year.

Fourth annual convention of the Association of American Producers of Domestic Inedible Fats was held at the Hotel New Yorker on December 11.

Ye Olde New York branch of retail meat dealers will hold its annual dinner and entertainment on January 30 at the Hotel Astor.

Countrywide News Notes

AS THE NATIONAL PROVISIONER goes to press, word is received of the death on December 26 of J. P. Murphy, president of the Lincoln Packing Co., Lincoln, Neb.

George Reudelhuber, superintendent of the sausage manufacturing department of Armour and Company at the Oklahoma City plant, died at his home there on December 21 after an extended illness. Mr. Reudelhuber, 58 years of age, was connected with Armour plants in Chicago and St. Louis for 17 years before going to Oklahoma City nine years ago.

Henry D. Kleisz, retired former employee of Armour and Company at the Philadelphia branch house, died on December 16 in a Philadelphia hotel. Mr. Kleisz, 73, was pensioned in 1931.

William Hallamek, 52 years old, who had worked for Swift & Company and Armour and Company at South St. Paul for 35 years, passed away in a hospital at St. Peter, Minn., on December 13.

Sausage manufacturing firm of Esch Brothers, 504 Westport rd., Kansas City, Mo., begins operations January 2. Proprietors of the new company are Ludwig and Julius Esch, with the latter serving as sales manager. The company will devote its attention to fine quality sausage.

Milton Platt announces his entry into the packinghouse brokerage business in Philadelphia on January 2, 1940. Mr. Platt will handle packinghouse products at 5422 Oakland st. in that city. The telephone is Jefferson 5795.

Name of the Pacific Land and Cattle Co., Imperial, Calif., has been changed to Latham Investment Corporation.

Employees of the Norman Packing

(Continued on page 24.)



LIFE-LIKE ANIMALS IN BARN-TYPE ENCLOSURE

This spectacular display was seen by visitors at the annual Christmas show of United Dressed Beef Co., New York. Fancy carcasses from prize stock and other show cattle and lambs were featured in this year's exhibit—a traditional one with the company.

UNITED'S INSTALLATIONS *Number Thousands*



Typical installation of UNITED'S B. B. (Block Baked) Corkboard insulation in large packing plant.

Thousands of satisfied customers attest to UNITED'S advanced manufacturing and erection methods.

Specializing exclusively in the manufacture of cork products during the past thirty years, UNITED has pioneered new developments such as the patented B. B. (Block Baked) Corkboard . . . a process combining internal and external heating which produces a superior Corkboard . . . more moisture-resistant, more flexible—with greater structural strength and increased insulating qualities.

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Manufacturers and Erectors of Cork Insulation

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Baltimore, Md.	Cleveland, Ohio	New Orleans, La.	Rock Island, Ill.
Boston, Mass.	Hartford, Conn.	New York, N. Y.	St. Louis, Mo.
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Chicago, Ill.	Los Angeles, Calif.		

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A "specialist" should have certain exceptional qualifications. We know and believe we have a right to this title on the basis of: 1. Many years of experience. 2. Unsurpassed laboratory and experimental facilities. 3. A policy of using only the choicest natural spices. 4. A reputation for absolute integrity.

Let us consult with you on a seasoning formula to improve the sale of *all* your meat specialties. Consultation free. No obligation. Write or wire.



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F. C. ROGERS CO.

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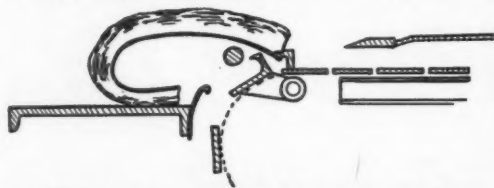
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REFRIGERATION *and Air Conditioning*

MEAT PLANT REFRIGERATION

A Complete Course for
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Prepared by—

The National Provisioner

LESSON 48

Double Pipe Condenser

IT HAS been quite general practice in meat plants to use spent water from surface condensers for house use, as it has been considered cheaper to pump this water than to waste it to the sewer.

Advisability of re-using condenser water is questionable, and the practice is not encouraged by the B. A. I. Re-use of condenser water requires duplicate pumping equipment and pipe lines, increases maintenance expense and frequently makes it necessary to install cross connections for cooling the water during warm seasons.

Furthermore, water from surface condensers has been exposed to the air and is often fouled with bird droppings. These infect the water with B coli which increase rapidly. Condenser water may be chlorinated and the condenser pond screened to exclude birds, but in spite of care taken to maintain it in good condition, it will eventually become heavily polluted with air-borne algae growths and dirt.

Double Pipe Condensers

Water circulated through a double pipe condenser is suitable for house use without treatment as it does not come in contact with the air. However, re-use of this water is not generally recommended because of high cost considerations.

Double pipe condensers are constructed of two pipes—a 1½-in. pipe inside a 2-in. pipe. Ends of the pipes are joined with special return bends. It is difficult to keep this type of condenser free from ammonia leaks because of unequal expansion of the two pipes. Gas enters double pipe condenser at top and flows in annular space between the two pipes. Liquid anhydrous drains from the bottom. The gas is thus exposed to cooling action of surrounding air on one side and cold condensing water on the

other side during the condensing process.

Cold water enters the bottom 1½-in. pipe and flows toward the top. There is, therefore, counterflow of gas and water. The advantage of the arrangement is a greater temperature split between gas and water than in the surface condenser. Less water is required and water pumping cost is reduced. Liquid ammonia flows from a double pipe condenser at a temperature close to that of entering cold water. The colder the liquid ammonia is, the less flash gas there will be.

Double pipe condensers are very satisfactory for small installations. They have a high heat transfer rate and the surface required per ton of refrigeration is small. A comparison of charts accompanying this and the preceding lessons makes this fact clear. Cooling water used in a double pipe condenser must be of good quality and should be free from silt and scale-forming material.

It is not possible to see the interior condition of the pipes in a double pipe

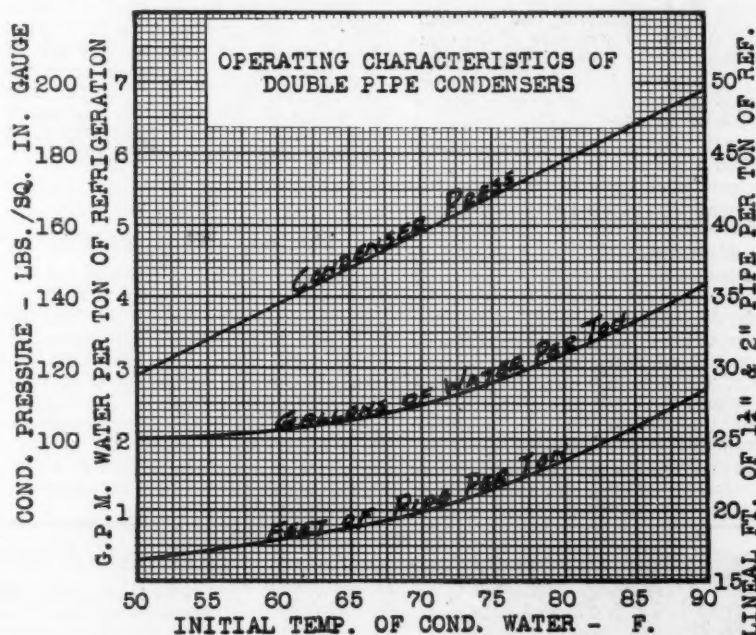
lated through the tubes to remove scale. This method of cleaning should always be done under the supervision of a chemist. Acid cleaning eliminates the labor of removing and replacing return bends.

It is considered good practice under regular operating conditions to reverse flow of water in the tubes periodically. This washes out mud and foreign matter. If compressed air is introduced with the cooling water, a very satisfactory condition can be maintained. The pipe surfaces are kept fairly clean even though a poor quality of water is used.

How Condensers Are Rated

Ammonia leaks in double pipe condensers are not apparent to the eye. Water leaving the condenser, therefore, should be tested regularly with litmus paper or Nessler's solution. Although it is desirable, no air circulation is required around the coils of a double pipe condenser.

Double pipe condensers are rated on



condenser. If scale forms, it can be removed with a stiff wire brush attached to the end of a piece of ½-in. pipe, the tool being pulled or pushed through the tubes. If scale inside the pipe is hard or thick, a rotary tube cleaner is used. A condenser should be washed thoroughly after cleaning, regardless of the cleaning method used, before return bends are replaced.

A mild solution of muriatic acid containing an inhibitor may also be circu-

lated through the tubes to remove scale. This method of cleaning should always be done under the supervision of a chemist. Acid cleaning eliminates the labor of removing and replacing return bends.

Increasing cooling water velocity to raise condenser rating causes a rapid rise in friction head and increases pumping cost. Doubling amount of water circulated triples pressure.

The double pipe condenser has about

one-third the pipe surface of an atmospheric condenser. It may be placed in the engine room under the supervision of the engineer. The surface is extremely compact.

QUESTIONS

(For the student to answer.)

- 1.—What three factors control heat transfer in a double pipe condenser?
- 2.—How can it be determined whether or not any stand of a double pipe condenser is functioning?
- 3.—If the water is shut off from one stand, how would you know it?
- 4.—If the liquid valve of one stand is closed, would the stand continue to function?
- 5.—Are a pressure gauge and a thermometer installed on a double pipe condenser?

EDITOR'S NOTE.—Vertical shell and tube condensers will be described in Lesson 49.

LIBBY CAPITAL STRUCTURE

Libby, McNeill & Libby reported sales of \$49,685,060.99 for the eight months ended October 28, 1939 in an interim statement issued to shareholders as a part of information provided prior to a special meeting to be held at Portland, Me., on January 12.

Plans for simplifying and strengthening the capital structure of the company and making provisions for refunding its outstanding first mortgage bonds at a lower rate of interest will be considered at the meeting. These 5 per cent 15-year gold bonds totaling \$9,062,000 mature on October 1, 1942. The new plans provide for deferring bond maturity to 1955 and substantial reduction in the rate of interest paid.

In his presentation to shareholders, President Edward C. McDougall said that "the company has been advised by Swift & Company, which owns over 99 per cent of the presently outstanding preferred stock and over 75 per cent of the presently outstanding common stock, that it contemplates a sale within the reasonably near future of its holdings in the company, in order to comply with the provisions of a consent decree entered in the District

Court of the United States for the District of Columbia."

With the approval of the court, Swift & Company has entered into a tentative agreement with a firm of investment bankers which contemplates the sale of Swift holdings some time during 1940, Mr. McDougall said.

Net income of the company for the eight months, after depreciation, taxes and other charges, but before dividends, was \$2,652,559.15. The earned surplus after dividends was \$2,068,759.15, and total surplus on October 28, 1939, amounted to \$4,525,166.20.

CHAIN STORE SALES

Sales of National Tea Co. for the four weeks ended December 2 totaled \$4,850,075, an increase of 10.1 per cent over sales for the like period last year. Cumulative sales for the 48 weeks ended December 2 amounted to \$51,795,627. This was an increase of 1.8 per cent over the same period last year.

Kroger Grocery and Baking Co. sales for the four weeks ended December 2 are reported at \$19,692,184, an increase of 8 per cent over those of the corresponding 1938 period. The company's cumulative sales for the first 48 weeks of 1939 were \$222,935,549, or 5 per cent above sales for the like period last year.

Jewel Tea Co. reports sales of \$2,093,909 for the four-week period ended December 2, marking an increase of 10.1 per cent over company sales for the like period of 1938. For the first 48 weeks of this year, the company's sales amounted to \$22,690,262, or 4 per cent over same period in 1938.

FLASHES ON SUPPLIERS

FEARN LABORATORIES.—Although the present plant of Fearn Laboratories, Chicago, is double the size with which it began operations five years ago, plans for increasing its size and capacity are again being considered, according to H. E. Allen, president. He attributes the company's rapid expansion to a policy of producing items of high quality and to selection of specialists as representatives.

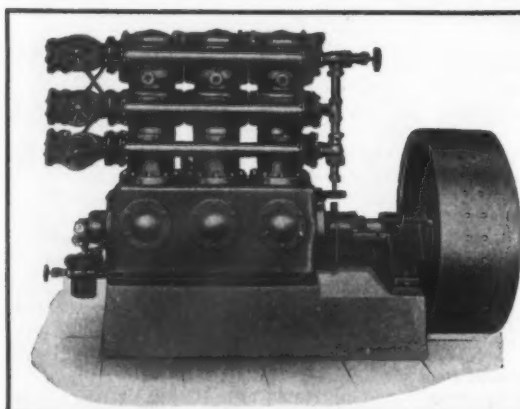
PACKER AND FOOD STOCKS

Price ranges of listed stocks, December 27, 1939, or nearest previous date:

	Sales.	High.	Low.	Close.
Week ended	Dec. 27.	Dec. 27.	Dec. 27.	Dec. 27.
Amal. Leather...	5,300	2	1 1/2	2 1/2
Do. Pfd.	500	14 1/2	14 1/2	18
Amer. H. & L.	100	6	6	5 1/2
Do. Pfd.	100	34 1/2	34 1/2	35 1/2
Amer. Stores...	700	12 1/2	12	12 1/2
Armour Ill.	6,450	5 1/2	5 1/2	5 1/2
Do. Fr. Pfd.	900	46	46	48
Do. Pfd.	100	106	106	104 1/2
Do. Del. Pfd.	400	106	106	104 1/2
Beechnut Pack.	200	128	126	126
Bohach, H. C.	500	2 1/2	2 1/2	2 1/2
Do. Pfd.	90	26	26	27
Chick. Co. Oil.	400	10 1/2	10 1/2	11 1/2
Childs Co.	2,300	4 1/2	4 1/2	5
Cudahy Pack.	1,500	13 1/2	13 1/2	13 1/2
Do. Pfd.	170	60	60	60
First Nat. Strs.	2,500	47 1/2	46 1/2	47
Gen. Foods.	6,900	47 1/2	46 1/2	47 1/2
Do. Pfd.	100	117	117	117 1/2
Glidden Co.	4,100	16 1/2	16 1/2	16 1/2
Do. Pfd.	600	37	36 1/2	37 1/2
Gobel Co.	1,000	2 1/2	2 1/2	2 1/2
Gr. A. & P. Int. Pfd.	250	110 1/2	110 1/2	109 1/2
Do. New.	100	31	31	31
Hormel, G. A.	100	2 1/2	2 1/2	2 1/2
Hygrade Food.	100	28 1/2	28 1/2	28 1/2
Kroger G. & B.	2,000	28 1/2	28 1/2	28 1/2
Libby McNeill	2,150	3 1/2	3 1/2	3 1/2
Mikeberry Co.	250	4 1/2	4 1/2	4 1/2
M. & H. Pfd.	100	44	44	45 1/2
Morrell & Co.	100	3 1/2	3 1/2	3 1/2
Nat. Tea.	2,600	63 1/2	63 1/2	64 1/2
Proc. & Gamb.	5,500	116 1/2	116 1/2	118
Do. Pfd.	10	45 1/2	45 1/2	45 1/2
Rath Pack.	150	47	46	47 1/2
Safeway Strs.	2,400	102 1/2	102 1/2	102 1/2
Do. 5% Pfd.	1,050	112 1/2	112 1/2	112 1/2
Do. 6% Pfd.	30	112 1/2	112 1/2	112 1/2
Do. 7% Pfd.	30	112 1/2	112 1/2	112 1/2
Stahl Meyer	100	21 1/2	21 1/2	21 1/2
Swift & Co.	7,600	31	31	31
Do. Int'l.	2,150	8 1/2	8 1/2	8 1/2
Truist Pork	700	10 1/2	10 1/2	10 1/2
U. S. Leather	700	66	66	66
Do. A.	200	1 1/2	1 1/2	1 1/2
Do. Fr. Pfd.	200	6 1/2	6 1/2	6 1/2
United Stk. Yds.	1,200	1 1/2	1 1/2	1 1/2
Do. Pfd.	100	28 1/2	28 1/2	28 1/2
Wesson Oil	4,600	71	71	71
Do. Pfd.	200	5 1/2	5 1/2	5 1/2
Wilson & Co.	3,500	52	52	52
Do. Pfd.	200	52	52	52 1/2

FIVE STAMP AREAS NAMED

Five new areas have recently been designated by Secretary of Agriculture Wallace for introduction of the department's stamp plan of distributing pork, lard and other surplus foods to relief recipients. The plan is expected to go into operation "in about a month" in Pittsburgh, Pa., and the rest of Allegheny county; Los Angeles, Calif., and Los Angeles county, and Richland county, S. C., including the city of Columbia. Operation of the plan is scheduled to get under way early in March in Lincoln, Neb., and Lancaster county and Omaha, Neb., including the rest of Douglas county.



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Lard Weakens but Pork is Steady as Hogs Advance

Lard futures ease on pig report and weakness in other markets—Some lard goes to soapers—Carlot trade is active in joints and bellies—Hogs show more strength.

THE first three trading days of the week just ended witnessed a large carlot business in regular and skinned hams, picnics and bellies. Much of this moved in a quiet way but most trades were made at list prices. As the price trend started upward, easing off in buying was apparent so that the general level showed little change. There was also a good business in light weight carcass hogs with a broadening demand on Canadian account. Considerable lard moved in a carlot way, in some cases at prices little above the price of white grease. However, there was a good deal of investment buying of lard, based on its cheapness in relation to cotton oil.

LARD

An easier undertone prevailed in the lard market this week, although some strength was apparent in prices of live hogs. Lower commodity markets, particularly grains and cotton oil, were bearish factors. The government pig survey indicating a heavy fall pig crop and a large supply of hogs during the first half of 1939 was a weakening factor.

Commission houses were on both sides of the market. Early liquidation resulted in some pressure while later speculative buying gave the market some strength. Cash trade was only fair during the three-day period. No export business of consequence was reported, although some foreign business was believed to be passing.

At Chicago, cash lard closed at 6.05 nominal; loose, 5.52½; neutral in tiers, 7.50 nominal; raw leaf, 5.50 nominal, and refined, 7.50. These prices were well under a week earlier.

At New York, trade was reported fairly good but prices were weaker. Both prime and middle western were quoted at 6.80@6.90c; New York City in tiers, 6¼@6½c; refined in tubs, 6½@6¾c; refined continent, 7¼@7½c; South America, 7¼@7½c, and Brazil kegs, 7¼@7½c. Shortening in carlots was quoted at 9½c and in smaller lots at 9¼c.

HOGS

Considerable strength was evident in the hog market this week with top hogs at Chicago reaching \$6.15 on Wednesday and the average going to \$5.70. Top fell to \$6.00 on Thursday and the average to \$5.50. The December pig survey was generally regarded as bearish. A 1939 pig crop of 84,200,000 head was reported, the largest since 1933 when

the crop totaled 84,302,000 head. The decline in production in the Western Corn Belt and a material increase in the South Atlantic and South Central states may indicate some change in hog raising due to crop changes in the South.

Light hogs weighing 160 to 190 lbs. commanded top prices at Chicago this week. Underweights were relatively scarce and in good demand. Most good and choice 160- to 240-lb. hogs moved at \$5.50 to \$6.00, with 240- to 330-lb. kinds at \$5.10 to \$5.60. Sows constituted about 5 per cent of the runs and most good kinds moved within a price range of \$4.50 to \$4.85. At 11 markets, receipts for the three-day period totaled 277,000 head. This was 90,000 less than in the first four days a week earlier. A year ago the run at these markets totaled 274,000 head and two years ago it was 280,000.

FRESH PORK

The fresh pork market experienced the usual post-holiday demand this week. Although there was some strength in the hog market, this found little reflection in fresh pork. On the closing day of the period light loins were quoted at 12c compared with 11@11½c a week earlier; most other averages were up ½c. Skinned shoulders at 8½c were weak and 1c lower than on the preceding Thursday; Boston and boneless butts were somewhat stronger. This strength, however, did not appear until the closing day of the period.

CARLOT TRADING

Demand in a carlot way was good, not only for green product but for some pickled product as well. This was particularly true of light and medium averages of pickled skinned hams, with demand for the 12/14 average unsatisfied. There was a good carlot movement in both fresh and frozen green regular hams and green skinned at steady

prices. The 8 and up green picnics were firm on light offerings. Light green picnics moved freely with prices a shade easier toward the close of the period. There was a big carlot movement in frozen green bellies, medium averages, for both prompt and deferred shipment.

Business in dry salt meats was very quiet, with prices unchanged to easy. Offerings were available at the market but these appeared neglected. There was a fair jobbing business in D. S. fat backs but little movement in a carlot way. Offerings were available at list prices. Dry salt jowls and plates were quiet with light trading in jowls but plates were quiet.

BARRELED PORK

Market for barreled pork continued quiet. Some product moved in a small way, but no price changes were recorded from a week earlier. Prices ranged from \$16.50 per barrel for heavy pork to \$11.00 for the 80/100 and \$10.75 for the 100/125. At New York, demand was reported fairly good with prices somewhat weaker. Mess was quoted at \$18.25 per barrel, which was \$1.00 down from a week ago, while family was quoted at \$17.25 per barrel.

SAUSAGE MATERIALS

A more steady tone prevailed in the market for regular pork trimmings. The situation was improved by freezing orders which took some of the slack out of the market. Regular pork trimmings were quoted at 5c compared with 4¼@5c a week earlier; special lean trimmings remained unchanged at 11¼c, and extra lean were unchanged at 12½c.

(See page 29 for later markets.)

CANADIAN BACON BOARD

Canada's new bacon board to regulate production of bacon and ham for British war consumption is made up of J. G. Taggart, Saskatchewan minister of agriculture; S. E. Todd, secretary, industrial division of the Council of Canadian Meat Packers; L. C. McOuat, general agricultural agent, Canadian Pacific Railway; Adrian Morin, Quebec department of agriculture, and L. W. Pearsall, chief of the livestock inspection and grading service, Dominion department of agriculture. Mr. Pearsall is secretary-manager.

An advisory board of eight members includes John Burns, Burns & Co., Limited, Calgary; John Tapley, Swift Canadian Co. Ltd., Toronto, and K. N. M. Morrison, First Cooperative Packers of Ontario, Ltd., Barrie, Ont. Members of the board and advisory board will serve without pay.

CANADIAN BRANDED BEEF

Beef branded in Canada during October, 1939, totaled 2,481,233 lbs., compared with 2,952,321 lbs. in the same month in 1938. Of this total 806,126 lbs. were red brand, and 1,675,107 lbs. were blue brand.

November Exports

Lard exports to the United Kingdom during November totaled 10,756,841 lbs. and total exports to all countries were approximately 25,700,000 lbs. November exports of pork to the United Kingdom were as follows:

	lbs.
Fresh and frozen pork.....	632,883
Cumberland and Wiltshires.....	176,063
Hams and shoulders.....	1,327,899
Bacon.....	172,447
Pickled or salted.....	2,000
Canned pork.....	412,690

These figures were made available by the government and were forwarded by the Washington office of the Institute of American Meat Packers.

Hog Cut-Out Results

HOG prices were stronger during the first three business days of this week, but product prices showed no material increase. This resulted in a rise in the cut-out loss on all good butchers over a week earlier. Green meats showed some strength on the closing day of the period but not enough to balance the average cost of hogs plus processing expenses.

Good light hogs were in the greatest demand during the week and the top moved to \$6.15 on Wednesday. The average price was \$5.70 on the same day. Shippers and others looking for light hogs were compelled to take good butchers weighing up to 240 lbs. to fill their needs. During most of the week good hogs weighing 160 to 240 lbs. moved within a price range of \$5.50 to \$6.00, with 240-to 330-lb. kinds ranging from \$5.10 to \$5.60. Good sows sold within a range of \$4.50 to \$4.85. Sows constituted about 5 per cent of the salable supply at Chicago during the week.

While receipts at the 11 markets for the three market days of the period (Monday being a holiday) totaled some 90,000 head less than during the four days of the preceding week, the total of 277,000 was 3,000 more than in the same period a year ago, and about 3,000 less than in 1937.

The test on this page is worked out on the basis of good butcher hogs of the weights shown.

1939 Lard Exports to Top 300,000,000 Lbs.

Exports of lard from the United States for the calendar year 1939 are estimated by the U. S. Bureau of Agricultural Economics at something over 300,000,000 lbs., compared with 234,000,000 lbs. in 1938. Approximately 600,000,000 lbs. will be available for export in 1940, but total exports and shipments to territories in that year may not exceed 400,000,000 lbs.

If the war in Europe continues after 1940, European requirements for American lard are likely to increase, not only because of the necessity of maintaining shorter shipping routes, but also because of reduced animal fat production in Europe and smaller supplies of whale and fish oils.

While lard exports to the United Kingdom during September and October were smaller than in the same month a year ago, exports to Cuba, Colombia, Venezuela, Sweden and Belgium were considerably larger. Exports to Canada, Ecuador, the Netherlands, Costa Rica, Panama and Italy also showed material increases.

The large degree of control over world shipping exerted jointly by the United Kingdom and France, and the necessities of the war, have resulted in marked delays in foreign shipping. This and the fear of shortages may explain the pronounced increase in im-

ports of lard from the United States by so many neutral countries during the first two months of the war. However, as transportation is reorganized, many of these countries, especially those in Central and South America, may find their needs for American lard less pressing than they seemed to be at first, particularly in view of the large supplies of vegetable oils and oilseeds available in Southern Hemisphere surplus-producing countries.

Exports of lard to the United Kingdom may continue small for several months, but it does not seem likely that such exports will be permanently reduced, the Bureau states.

Recent events indicate that the United Kingdom in pursuing a cautious buying policy, and apparently is endeavoring to secure as much of its needed food supplies as possible from countries attached to sterling exchange. However, the United States is the chief surplus lard-producing nation, and it may be assumed that if the United Kingdom and other European countries are anxious to obtain lard, the bulk of it will come from this country. Normally, more than 80 per cent of world exports of lard originate in the United States.

LARD AND GREASE EXPORTS

Exports of lard from New York City, week of December 23, 1939, totaled 387,000 lbs.; greases, 35,200 lbs.

HOW SHORT FORM HOG CUTTING TEST RESULTS ARE FIGURED

(Hog prices and product values based on THE NATIONAL PROVISIONER DAILY MARKET SERVICE, cutting percentages taken from actual tests in Chicago plants.)

	Per Cent live wt.	Price per lb.	Value per cwt. alive	Per Cent live wt.	Price per lb.	Value per cwt. alive	Per Cent live wt.	Price per lb.	Value per cwt. alive
	180-220 lbs.			220-240 lbs.			270-300 lbs.		
Regular hams	14.00	12.5	\$ 1.75	13.70	12.1	\$ 1.66	13.50	11.6	\$ 1.57
Picnics	5.60	8.6	.48	5.40	8.2	.44	5.10	8.1	.41
Boston butts	4.00	9.6	.38	4.00	9.4	.38	4.00	9.2	.37
Loins (blade in)	9.80	10.7	1.05	9.60	10.6	1.02	9.10	10.5	.96
Bellies, S. P.	11.00	9.8	1.08	9.70	9.6	.93	8.10	7.1	.22
Bellies, D. S.	2.00	5.8	.12	9.90	5.6	.55
Fat backs	1.00	3.3	.03	3.00	3.6	.11	4.50	3.9	.18
Plates and jowls	2.50	3.6	.09	3.00	3.6	.11	3.30	3.6	.12
Raw leaf	2.10	5.3	.11	2.20	5.3	.12	2.10	5.3	.11
P. S. lard, rend, wt.	12.40	5.6	.69	11.00	5.6	.62	10.20	5.6	.57
Spareribs	1.60	6.2	.10	1.60	6.1	.10	1.50	6.0	.09
Trimmings	3.00	4.7	.14	2.80	4.7	.13	2.70	4.7	.13
Feet, tails, neckbones	2.0004	2.0004	2.0004
Offal and misc.242424
TOTAL YIELD AND VALUE	69.00		\$ 6.18	70.00		\$ 6.02	71.00		\$ 5.56
Cost of hogs per cwt.		\$ 5.90			\$ 5.71			\$ 5.38	
Condemnation loss03			.03			.03	
Handling and overhead56			.48			.39	
TOTAL COST PER CWT ALIVE		\$ 6.49			\$ 6.22			\$ 5.80	
TOTAL VALUE		6.18			6.02			5.56	
Loss per cwt.31			.20			.24	
Loss per hog62			.46			.68	

WEEK'S TRADING IN LARD

Fri., Dec. 22.—Sales: Jan., 17; Mar., 12; May, 65; July, 21; Sept., 2; total, 117 sales.

Open interest: Jan., 232; Mar., 148; May, 889; July, 272; Sept., 2; total, 1543 lots.

Sat., Dec. 23.—Sales: Jan., 18; Mar., 5; May, 53; July, 14; Sept., 3; total, 93 sales.

Open interest: Jan., 215; Mar., 149; May, 915; July, 283; Sept., 2; total, 1567 lots.

Mon., Dec. 25.—Holiday. No market.

Tues., Dec. 26.—Sales: Jan., 5; Mar., 4; May, 71; July, 11; Sept., 3; total, 94 sales.

Open interest: Jan., 210; Mar., 152; May, 954; July, 288; Sept., 7; total, 1611 lots.

Wed., Dec. 27.—Sales: Jan., 25; Mar., 5; May, 92; July, 48; Sept., 5; total, 176 sales.

Open interest: Jan., 195; Mar., 151; May, 998; July, 320; Sept., 10; total, 1675 lots.

Thurs., Dec. 28.—Sales: Jan., 13; Mar., 4; May, 120; July, 40; total, 179 sales.

Open interest: Jan., 190; Mar., 154; May, 1,065; July, 349; Sept., 11; total, 1,769 lots.

MEAT IMPORTS AT NEW YORK

Imports for the period December 14 to December 20, inclusive, at New York:

Point of origin.	Commodity.	Amount, lbs.
Argentina—Canned corned beef.....		208,308
Australia—Fresh frozen beef cuts.....		239,599
Brazil—Canned corned beef.....		882,000
Canada—Fresh chilled pork cuts.....		840
—Fresh pork tenderloins.....		1,600
—Fresh pork bellies.....		2,188
—Fresh frozen ham.....		30,365
—Canned cooked ham.....		2,396
—Fresh chilled calf livers.....		2,437
—Beef livers.....		2,287
—Pork sausage.....		25
—Smoked sausage.....		671
—Smoked bacon.....		3,808
Cuba—750 quarters fresh frozen beef.....		58,941
—Fresh frozen beef tenderloins.....		769
—Fresh frozen beef livers.....		65
Denmark—Cooked ham in tins.....		130
—Cooked pork fillets in tins.....		14,088
France—Liverpaste in tins.....		1,715
Holland—Smoked ham.....		6,753
Hungary—Smoked sausage.....		880
Italy—Smoked sausage.....		18,999
Switzerland—Bouillon cubes.....		16,277
—Granulated bouillon.....		5,609
Uruguay—Canned corned beef.....		76,680

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for week ended Dec. 23, 1939, were:

	Week Dec. 23.	Previous week.	Same time '38.
Cured meats, lbs.	14,216,000	11,768,000	14,144,000
Fresh meats, lbs.	70,378,000	68,556,000	48,999,000
Lard, lbs.	2,782,000	3,193,000	4,063,000

CARELESS HOG SCALDING

Careless work in hog scalding costs money. Read "PORK PACKING," The National Provisioner's handbook on operations in the pork plant.

CHICAGO PROVISION MARKETS

CASH PRICES

Based on actual carlot trading Thursday, December 28, 1939.

REGULAR HAMS.

8-10	14%	14%
10-12	14%	14%
12-14	12%	@13
14-16	12%	13%
10-16 Range	12%	12%

BOILING HAMS.

16-18	12%	12%
18-20	11%	12%
20-22	11%	12%
16-20 Range	11%	11%
16-22 Range	11%	11%

SKINNED HAMS.

10-12	14%	14%
12-14	14%	14%
14-16	13%	13%
16-18	13%	13%
18-20	12%	13%
20-22	12%	13%
22-24	12%	13%
24-26	11%	12%
26-30	11%	12%
25-up, No. 2's inc.	10%	@10%

PICNICS.

4-6	9%	9%
6-8	8%	8%
8-10	8%	8%
10-12	8%	8%
12-14	8%	8%
8-up, No. 2's inc.	8%	8%

Short Shank 1/2c over.

BELLIES.

(Square cut seedless)

6-8	10%	11%
8-10	10%	11%
10-12	9%	10%
12-14	8%	9%
14-16	7%	8%
16-18	7%	8%

*Quotations represent No. 1 new cure.

GREEN AMERICAN BELLIES.

18-20	6%	6%
20-25	6%	6%

D. S. BELLIES.

16-18	6%	6%
18-20	6%	6%
20-25	6%	6%
25-30	6%	6%
30-35	6%	6%
35-40	5%	6%
40-50	5%	6%

D. S. FAT BACKS.

6-8	4%	4%
8-10	4%	4%
10-12	4%	4%
12-14	4%	4%
14-16	5%	5%
16-18	5%	5%
18-20	5%	5%
20-25	5%	5%

OTHER D. S. MEATS.

Regular Plates.....	6-8	5 1/2%
Clear Plates.....	4-6	4%
D. S. Jowl Butts.....		4 1/2%
S. P. Jowls.....		4%
Green Square Jowls.....		4%
Green Rough Jowls.....		4%

LARD.

Prime Steam, cash.....	6.05n	
Prime Steam, loose.....	5.52 1/2%	
Neutral, in tierces.....	7.50n	
Raw Leaf.....	5.50n	

CASH AND LOOSE LARD

Prices of cash, loose and leaf lard on the Chicago Board of Trade:

	Cash.	Loose.	Leaf.
Saturday, Dec. 23.....	6.32 1/2%	5.87 1/2%	
Monday, Dec. 25.....	Holiday.	No market.	
Tuesday, Dec. 26.....	6.32 1/2%	5.90n	5.87 1/2%
Wednesday, Dec. 27.....	6.10n	5.57 1/2%	5.62 1/2%
Thursday, Dec. 28.....	6.05n	5.52 1/2%	5.50n
Friday, Dec. 29.....	6.00n	5.47 1/2%	5.50n

FUTURE PRICES

SATURDAY, DECEMBER 23, 1939.

	Open.	High.	Low.	Close.
LARD—				
Dec.	6.35-30	6.35	6.25	6.25b
Jan.	6.95	6.95	6.87 1/2	6.82 1/2b
Mar.	7.12 1/2-10	7.12 1/2	7.00	7.07 1/2ax
May	7.25	7.25	7.17 1/2	7.25ax
July	7.37 1/2	7.40	7.37 1/2	7.40b

CLEAR BELLIES—

Jan.				6.95n
Mar.				7.42 1/2n
May				7.75n
July				7.90ax

MONDAY, DECEMBER 25, 1939.

Holiday. No market.

TUESDAY, DECEMBER 26, 1939.

	Open.	High.	Low.	Close.
LARD—				
Dec.	6.25	6.35	6.25	6.27 1/2n
Jan.	6.85	6.90	6.82 1/2	6.85ax
Mar.	7.00	7.10	6.97 1/2	6.90ax
May	7.17 1/2	7.25	7.15	7.02 1/2-05
July	7.35	7.37 1/2	7.32 1/2	7.20b
Sept.				7.35b

CLEAR BELLIES—

Jan.				6.95n
Mar.				7.42 1/2n
May				7.75ax
July				7.90

WEDNESDAY, DECEMBER 27, 1939.

	Open.	High.	Low.	Close.
LARD—				
Dec.	6.02 1/2	6.25	6.10	6.02 1/2
Jan.	6.25	6.35	6.10	6.10
Mar.	6.75	6.75	6.67 1/2	6.67 1/2b
May	7.00	7.00	6.82 1/2	6.82 1/2b
July	7.15	7.15	7.00	7.00ax
Sept.	7.32 1/2	7.32 1/2	7.15	7.15b

CLEAR BELLIES—

Jan.				6.95n
Mar.				7.42 1/2n
May				7.75n
July				7.90n

THURSDAY, DECEMBER 28, 1939.

	Open.	High.	Low.	Close.
LARD—				
Dec.	6.00	6.05	5.90	5.97 1/2ax
Jan.	6.60	6.62 1/2	6.55	6.02 1/2
Mar.	6.80	6.80	6.62 1/2	6.62 1/2ax
May	6.92 1/2	6.97 1/2	6.80	6.77 1/2ax
July	7.07 1/2	7.10	7.07 1/2	6.95ax
Sept.				7.10

CLEAR BELLIES—

Jan.				6.75ax
Mar.				7.25ax
May				7.50ax
July				7.75ax

FRIDAY, DECEMBER 29, 1939.

	Open.	High.	Low.	Close.
LARD—				
Dec.	6.05	6.05	5.97 1/2	5.95ax
Jan.	6.65	6.65	6.50	5.97 1/2b
Mar.	6.80	6.80	6.72 1/2	6.90ax
May	6.90	6.95	6.90	6.72 1/2-75
Sept.	7.05	7.10	7.05	6.90b
July				7.07 1/2ax

CLEAR BELLIES—

Jan.				6.75n
Mar.				7.25ax
May				7.50ax
July				7.75ax

Key—ax, asked; b, bid; n, nominal; —, split.

GOVERNMENT GRADED MEAT

Meat graded by the U. S. Bureau of Agricultural Economics during Nov.:

	Nov., 1939, lbs.	Oct., 1939, lbs.	Nov., 1938, lbs.
Fresh and frozen—			
Beef	41,340,706	41,156,834	46,489,405
Veal	471,076	499,012	
Calf	29,598	23,835	474,992
Lamb	1,799,832	1,765,017	
Mutton and yearling.....	221,536	231,824	2,512,871
Pork	665,276	500,219	371,004
Cured—			
Beef	147,420	142,143	165,677
Pork	2,472,162	2,594,527	2,603,565
Sausage	3,373,330	3,014,255	3,523,935
Other meats and lard...	248,973	290,683	240,659
Total	50,769,906	50,226,849	56,382,108



Here's one resolution you can make that won't "crack-up" February first

If you are not using brokerage service in your trading now, *resolve* to put it to work for you during 1940. If you are not letting your broker contribute all he can in your trading, *resolve* to take full advantage in the new year of the valuable services he offers.

With 1940 promising even greater activity, constant contact with all sources of supply and demand are imperative to the carlot trader. This, the broker can supply together with authentic market information interpreted to meet your particular requirements.

This vital service and friendly counsel have made the broker the vital factor he is today . . . a position he could not hold were he not rendering a needed, profitable service.

INTEGRITY

KNOWLEDGE

EXPERIENCE

Roesling, Monroe & Co.
Vegetable Oils
327 S. LaSalle St., Chicago

Snow Brokerage Co., Inc.
By-Products—Vegetable Oils
221 N. LaSalle St., Chicago

Sterne & Son Co.
By-Products—Vegetable Oils
332 S. LaSalle St., Chicago

Sunderland & De Ford
Provisions—Beef
327 S. LaSalle St., Chicago

J. C. Wood & Company
Provisions—Beef
By-Products—Vegetable Oils
141 W. Jackson Blvd., Chicago

Zimmerman Alderson Carr Company
Tallow—Grease—Vegetable Oils
105 W. Adams St., Chicago

The Davidson Commission Co.
Packinghouse By-Products
327 S. LaSalle St., Chicago

D. J. Gallagher
Provisions—Beef
327 S. LaSalle St., Chicago

John W. Hall, Inc.
Packinghouse By-Products
327 S. LaSalle St., Chicago

Hess-Stephenson Co.
Provisions—Beef
327 S. LaSalle St., Chicago

E. G. James Company
Provisions—Beef—By-Products
332 S. LaSalle St., Chicago

Lacy Lee, Inc.
Provisions
141 W. Jackson Blvd., Chicago

Odell & Whitting
Provisions
327 S. LaSalle St., Chicago

Tallows and Greases Easier on Lard and Oil Weakness

New York market quiet with a little extra traded at 5½¢—Prime and edible at Chicago quoted at 5½¢ as buyers remain inactive.

TALLOW.—The tallow market at New York was very quiet and steady during the holiday week. Consumers were inclined to look on, particularly on account of the reactionary tendency in other commodities, but tallow offerings were not pressed. The small volume which did change hands traded at 5½¢ for extra.

There were indications that soapers would take hold at current prices in a liberal way for late January delivery if supplies were available, but they showed no disposition to go higher. Most producers were holding for 6¢, but sellers' ideas will undoubtedly be shaped by the general trend in commodities. Renewed weakness in lard was regarded as restricting any important upturn in tallow for the time being.

Foreign demand for oils and fats was inactive.

At New York, edible was quoted at 6¢ nominal; extra, 5½¢@6¢, and special, 5½¢@6¢.

Argentine and Australian tallow at Liverpool was unchanged from last week at 23s3d.

Tallow futures at New York were rather quiet, but steady and unchanged to 5 higher on the week. January changed hands at 5.65; December was 5.60 bid, and March was 5.75 bid.

The tallow market was weaker at Chicago with easiness in lard, oils and other commodities. Offerings were only moderate, but buyers showed little interest. Prime sold at 5½¢, Cincinnati, on Thursday, and local offerings of 5½¢ were unsold. Edible and fancy were offered at 5½¢. Special tallow sold at 5½¢, Mideast point. Couple tanks of lard went to soaper at about 5½¢, Kansas City. Chicago quotations Thursday:

Edible tallow	@ 5½¢
Fancy tallow	@ 5½¢
Prime packers	5½¢ @ 5½¢
Special tallow	5½¢ @ 5½¢
No. 1 tallow	5½¢ @ 5½¢

STEARINE.—The market was moderately active and barely steady at New York. A couple of cars of oleo changed hands at 6½¢ and was later quoted at 6½¢@6½¢.

The Chicago market was quiet and a little easier. Prime was quoted at 6½¢.

OLEO OIL.—Demand was quiet at New York throughout the week and the market was a little easier on the outside prices. Extra was quoted at 7¼¢@7¼¢; prime, 7¢@7¼¢, and lower grades, 6½¢@7¼¢.

Demand was limited at Chicago and

prices were unchanged. Extra was quoted at 7¼¢ and prime at 7¢.

LARD OIL.—Trade was quiet and routine at New York, and the market was about steady. No. 1 was quoted at 9¢; No. 2, 8½¢; extra, 9½¢; extra No. 1, 9¼¢; winter strained, 9½¢; prime burning, 10¢, and prime inedible, 9¼¢.

(See page 29 for later markets.)

NEATSFOOT OIL.—Demand was limited at New York and the market was unchanged. Cold test was 19¼¢; extra, 9¼¢; No. 1, 9¢; prime, 9¼¢, and pure, 14¼¢.

GREASES.—Steady but rather quiet conditions ruled in the market for greases during the closing week of the old year. There were indications that moderate business passed at the unchanged price of 5½¢ for yellow and house and there was further interest at that level. Possibly ¼¢ more might be paid. Offerings were very light as producers were inclined to look on. Most consumers were not anxious to add to their stocks at the turn of the year, particularly with renewed unsteadiness in some of the major commodity markets.

At New York, choice white grease was quoted at 5½¢; yellow and house, 5½¢@5½¢, and brown, 4¼¢ nominal.

Chicago grease prices were lower this week as lard and oils eased. Some yellow grease reported sold in drums at midweek at 5¢. Tank white grease sold early Thursday at 5½¢, Chicago; more was offered later with 5½¢@5½¢ bid. Several tanks of yellow grease sold at 5½¢, Chicago, and same price was asked. Couple tanks of lard sold to soaper at about 5½¢, Kansas City. Quotations on Thursday in Chicago:

Choice white grease	5½¢ @ 5½¢
A-white grease	@ 5½¢
B-white grease	5½¢ @ 5½¢
Yellow grease, 10-15 f.f.a.	@ 5½¢
Yellow grease, 16-20 f.f.a.	@ 5
Brown Grease	4¼¢ @ 5

EASTERN FERTILIZER MARKETS

New York, December 27, 1939.

The markets were quiet the past week, due to the holiday lull. Many buyers planned to cut down their inventories for the year end and did very little buying.

Cracklings were selling at 85¢, f.o.b. New York, with more offered at this figure. Producers were holding blood at \$3.50, f.o.b. New York, with little interest by either fertilizer or feed buyers.

Japanese sardine meal was weaker in price, due to considerable material arriving. Tankage was quiet and producers well sold ahead.

BY-PRODUCTS MARKETS

Chicago, December 28, 1939.

Very little activity in by-products this week, with prices generally steady at levels quoted last week.

Blood.

Blood nominally firm in range shown. No trading reported.

	Unit.
	Ammonia.
Unground	\$ 3.75 @ 3.85

Digester Feed Tankage Materials.

Digester feed tankage about unchanged from last week. Sale of one car 11-12% tankage reported early in week at \$3.90, Chgo.

Unground, 11 to 12% ammonia	\$ 3.90 @ 4.10
Unground, 6 to 10%, choice quality	4.25 @ 4.50
Liquid stick	2.50 @ 2.60

Packinghouse Feeds.

Packinghouse feeds continue steady on limited activity and fair sales. Stocks moderate.

	Carlots, Per ton.
60% digester tankage	@ 60.00
50% meat and bone scraps	@ 57.50
Blood-meal	@ 70.00
Special steam bone-meal	@ 50.00

Bone Meals (Fertilizer Grades).

Bone meal market steady at last week's quotations.

	Per ton.
Steam, ground, 8 & 50	\$32.50 @ 35.00
Steam, ground, 2 & 26	32.50 @ 35.00

Fertilizer Materials.

No trading reported this week in fertilizer material market, which remains nominally firm.

	Per ton.
High grd. tankage, ground, 10@11% am.	\$ 3.50 @ 3.75 & 10¢
Bone tankage, ungrd., per ton ..	25.00 @ 27.50
Hoof meal	@ 3.00

Dry Rendered Tankage.

Cracklings ranged slightly lower this week. Sale of low test material reported early in week at \$.85, Chgo.; high test quoted in range shown.

Hard pressed and expeller unground, up to 48% protein (low test) ..	@ .85
above 48% protein (high test) ..	.80 @ .82½
Soft prod. pork, ac. grease and quality, ton ..	52.50 @ 55.00
Soft prod. beef, ac. grease and quality, ton ..	40.00 @ 42.50

Gelatine and Glue Stocks.

Gelatine and glue stock market unchanged; no particular activity reported.

	Per ton.
Calf trimmings	\$18.00 @ 20.00
Sinews, pisales	@ 18.00
Cattle jaws, skulls and knuckles ..	@ 35.00
Hide trimmings	13.00 @ 14.00
Pig skin scraps and trim, per lb., l.c.l.	3¼¢ @ 3½¢

Horns, Bones and Hoofs.

No change in market on horns, bones and hoofs.

	Per ton.
Horns, according to grade	\$35.00 @ 60.00
Cattle hoofs, house run	@ 35.00
Junk bones	@ 25.00

Animal Hair.

Moderate activity reported in animal hair market, at quotations shown.

Winter coll dried, per ton	\$30.00 @ 35.00
Summer coll dried, per ton	22.50 @ 25.00
Winter processed, black, lb.	6¼¢ @ 7¢
Winter processed, gray, lb.	5¼¢ @ 6¢
Summer processed, gray, lb.	3 @ 3¼¢
Cattle switches	2¼¢ @ 2½¢

FERTILIZER PRICES

BASIS NEW YORK DELIVERY.

Ammoniates.	
Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports, Jan. to June, 1940.....	\$27.75 @ 28.00
Blood, dried, 16% per unit.....	@ 3.50
Unground fish scrap, dried, 11 1/2% ammonia, 10% B. P. L., f.o.b. fish factory.....	4.25 & 10c
Fish meal, foreign, 11 1/2% ammonia, 10% B. P. L., c.i.f. spot.....	@ 52.00
Jan. shipment.....	@ 52.00
Fish scrap, acidulated, 7% ammonia, 3% A. P. A., f.o.b. fish factories.....	2.50 & 50c
Soda nitrate, per net ton: bulk, Jan. to June, 1940, inclusive, ex-vessel Atlantic and Gulf ports.....	@ 27.00
in 200-lb. bags.....	@ 28.30
in 100-lb. bags.....	@ 29.00
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L., bulk.....	3.50 & 10c
Feeding tankage, unground, 10-12% ammonia, 15% B. P. L., bulk.....	3.75 & 10c
Phosphates.	
Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.....	@ 32.00
Bone meal, raw, 4 1/2% and 50%, in bags, per ton, c.i.f.....	@ 30.00
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% fat.....	@ 8.50
Dry Rendered Tankage.	
50/55% protein, unground.....	@ 85c
60% protein, unground.....	@ 87 1/2c

Countrywide News Notes

(Continued from page 15.)

Corp., Portsmouth, Va., received Christmas bonuses this year amounting to a week's salary, regardless of length of service. This was the largest bonus ever provided by the company, of which T. A. Willett is president.

Plant of the Galen Clark Packing Co., Irish Valley, Pa., destroyed by fire three months ago, has been replaced by a modern structure of concrete, cement block and steel construction. The new plant, valued with equipment at \$30,000, will employ between 25 and 35 persons. Capacity is 500 hogs and 100 cattle weekly.

A permit has been issued for construction of a \$30,000 addition at the Peoria, Ill., plant of Armour and Company. The addition will be used for slaughtering operations and is part of a current rehabilitation and modernization program at the Peoria plant. It will be of steel and concrete construction, one story high, and will measure 18 x 75 ft.

Hon. J. G. Taggart, minister of agriculture for Saskatchewan, Canada, has been appointed chairman of the Federal Bacon Marketing Board, and will remain in Ottawa to take part in organizing the board. He will continue as minister of Agriculture.

A recent day of deep sea fishing at Lake Worth, Fla., by R. G. Denton, meat industry executive, netted a small shark, two king fish, a dolphin and a sailfish measuring 7 ft. in length, after which Mr. Denton "called it a day."

George Pickersen, general manager of the Los Angeles Sausage Co., recently broke his arm.

Dick's Meat Co., Long Beach, Calif., will not manufacture after January 1, but will continue to job a general line of meat.

Arthur L. Brown has been named meat buyer and merchandise manager for the Federal Supply Co., located in Pittsburgh, Pennsylvania.

In the News 40 Years Ago

(From The National Provisioner, Dec. 30, 1899.)

There are probably few, if any, subjects which are engaging the attention of the packinghouse trade and its allied industries more than the use of electricity for lighting and for running various kinds of machinery. It is only recently that this subject has been brought closely to the attention of our industry. Always quick and alert to observe where rapid work can be brought about, and a dollar saved, the meat packing industry will, in the coming year, install an immense number of motors. This is to say nothing of the increase in their lighting plants, which some enterprising concerns have already made.

F. C. Holder of Chicago has entered upon his new duties as superintendent of Swift & Company's branch at Omaha, Neb.

One of the most complete electrical power plants in the country will be put in operation in the Armour and Company Chicago plant soon after the beginning of the New Year. It is said that the cost of the equipment will exceed \$1,000,000.

E. F. Swift was in New York City during the week. His presence is not unusual at this time of year.

The experience of livestock men during the severe cold snap of last winter, and the resultant shortage of food in the early spring, has taught them a lesson by which they should profit during the coming winter. In view of the above, nearly all cattle raisers have already provided shelter and food for their stock which will meet the rigors of any kind of winter which may come this year. Food supplies will be held in reserve until needed to keep stock in that fine condition which the market requires, even when snow has shut off grass feed.

In the News 25 Years Ago

(From The National Provisioner, Jan. 2, 1915.)

The annual report of Secretary of Agriculture Houston for the fiscal year 1914 has just been made public. Standing out prominently in this report is the array of statistics indicating the enormous economic loss suffered every year by this country as a result of animal diseases. Secretary Houston reviews fully the question of food supply and the necessity for conserving it. He calls attention to the alarming shortage in meat food animals and urges measures to remedy the deficiency. He quotes figures showing that our loss per year from animal diseases is more than \$200,000,000, a fact which in itself should cause Congress to take immediate action, instead of allowing an aimless discussion concerning livestock production and conservation to continue. Stamp out the disease and the conservation problem will have been solved in a large measure and in the most economical manner.

New Trade Literature

Refrigerating and Air Conditioning Equipment (NL 709).—Bulletin of refrigerating and air conditioning equipment, including unit coolers, coils for all purposes, freezer blower units, evaporative condensers, brine spray cooling units and other apparatus. Coils are continuous tube type with no soldered or brazed joints for tube length of 50 ft. or less. Coils bent on wide centers with 1 in. between fin edges for ample air circulation. — Refrigeration Economics Co.

Packing for Export (NL 716).—New 24-page illustrated booklet, designed to assist exporting firms in locating devices and methods for reinforcing all types of export packs, describes ways for assuring safe arrival of shipments at foreign destinations, prevention of pilferage, damage claims, etc. Box strapping, stitching wire for cartons, strapping for bales and a number of the company's wide range of strapping tools and accessories are included. — Acme Steel Co.

Single Phase Motors (NL 723).—Twelve-page bulletin of company's repulsion start induction, brush lifting, single-phase motors, said to be self-starting under full load and to possess unusually high starting efficiency. Long brush life is claimed because brushes touch commutator only during starting. Features of construction and operation explained in cut-away sections and detailed photographs. — Century Electric Co.

Frankfurter Grill (NL 724).—Folder describes electrical frankfurter grill which cooks franks in own juices, roasting them from inside. Useful for demonstration purposes, the Miracle Grill is said to cook 100 franks and steam buns for 2c, turning out from 1 to 5 franks in 45 to 60 seconds. Plugs into light socket. Unit is said to impart distinctive flavor to cooked franks and to require no repairs. — Miracle Appliance Co.

Dial-Type Thermometers (NL 719).—Explanations and descriptions of company's line of indicating thermometers are contained in new 24-page booklet. Types included are the vapor pressure, gas pressure, water pressure with compensated case and tubing and water pressure type compensated for temperature changes. Bulletin also contains methods of installation, photos of typical installations, specimen thermometer scales, etc. — Foxboro Co.

To obtain information on new trade literature mentioned in THE NATIONAL PROVISIONER, write:

(12-30-39)

Editor THE NATIONAL PROVISIONER:
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Oil Futures React on Lard Weakness; Aided by Crude

Prices decline on liquidation and professional selling—Lard widens discount—Cash trade dull as inventories begin—Crude quiet but strongly held.

COTTONSEED oil futures market continued to display a reactionary tendency this week, being dominated mainly by weakness in lard and a setback in grains. Scattered liquidation and professional selling, inspired by year-end dullness in cash trade, carried the market off about 35 points from recent highs and into new low ground for the current setback.

There was very little outside liquidation and commission house and trade house brokers were on the buying side persistently on a scale downward. This absorption and evidence of tightness in crude in the South served to limit the declines.

At no time was there any hedge selling of consequence on the New York futures market. Many mills were closed throughout the week, but relatively high bids for crude failed to bring out oil. Mill ideas were somewhat above the current market.

Lard Setback a Factor

The ring element's activities were greatly influenced by the sharp setbacks in lard. January lard went to a discount of about 80 points under January oil, while the later lard months also showed a tendency to widen their discount under cottonseed oil futures. There was much talk of a large increase in lard stocks during the last half of December, owing to the heavy hog marketings.

Owing to the inventory season, consumers showed no tendency to increase commitments in cash oil or shortening. Fresh consumer buying was limited, but it is believed that consumer stocks are moderate and that buying may be resumed early in 1940.

Crude oil trade was inactive and the market was more or less nominal most of the week. It was reported in the Southeast that one of the large refiners was bidding 6c and that mills were holding for 6½c. The Valley market was called 6c nominal and Texas, 5½c nominal. Dallas reported crude at 6½c; cottonseed meal, \$34 per ton, and cottonseed, \$29 per ton.

The December cottonseed oil position expired quietly. On Wednesday, first tender day on January oil contracts, no tenders appeared. Many in the ring feel that some tenders will be forthcoming, but that refiners will not deliver the oil until they must. Open interest in the spot future, however, is not believed to be large.

The trend in grains again served to

shape professional sentiment in cottonseed oil. The government pig report came in for some attention, but was not a vital market factor.

COCONUT OIL.—The market at New York was quiet and steady. Tanks were quoted at 3½@3¼c. The Pacific coast market was quoted at 3¼c, but it was indicated that 3½c could be done on bids.

SOYBEAN OIL.—New York business last passed at 5½c. Buyers were bidding 5½c and crushers were asking 5½@5¼c. The Western market was quoted at 5¼@5½c on shipment.

CORN OIL.—Demand at New York was quiet. Sellers were asking 6½c.

PALM OIL.—Nominal conditions prevailed at New York where offerings on Nigre have been lacking. Sumatra oil for shipment was quoted at 3¼c.

OLIVE OIL FOOTS.—Trade was dull at New York but prices were steady. Tanks were quoted at 8c.

PEANUT OIL.—Offerings at New York were light and the market was dull. Oil was quoted at 6½@6¼c, Southeast.

COTTONSEED OIL.—Valley and Southeast crude was quoted Wednesday at 5½c bid; Texas, 5½c nominal at common points, and Dallas, 6c nominal.

Futures market transactions for the week at New York were:

	—Range—				—Closing—	
	Sales	High	Low	Bid.	Asked	
January	14	71½	702	700	702	
February	709	710	
March	16	717	710	709	710	
April	714	nom	
May	721	721	trad
June	726	nom	
July	40	743	732	732	732	trad
August	737	nom	

Sales 96 contracts.

SOUTHERN MARKETS

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., December 28, 1939.
—Cotton oil futures again were unchanged for the week, although January lard declined 55 points. Crude was firm with buyers and sellers views ¼@¼c lb. apart. Crude is likely to move freely around 6c lb., f.o.b. mills, in near future. Soapstock was fractionally lower, with stocks light. Indications point to increased demand for cotton oil after January 1st.

Dallas.

(Special Wire to The National Provisioner.)

Dallas, Texas, December 28, 1939.—Forty-three per cent cottonseed cake and meal basis Dallas for interstate shipment quoted at \$33.50. Prime cottonseed oil quoted at 5½c lb. nom., depending on location.

SATURDAY, DECEMBER 23, 1939.

Holiday. No market.

MONDAY, DECEMBER 25, 1939.

Holiday. No market.

TUESDAY, DECEMBER 26, 1939.

January	16	703	699	701	705
February	706	nom
March	13	712	701	712	trad
April	717	nom
May	17	726	715	724	trad
June	727	nom
July	39	735	725	731	733
August	726	nom

Sales 83 contracts.

WEDNESDAY, DECEMBER 27, 1939.

January	24	695	690	690	91tr
February	695	nom
March	30	705	700	701	trad
April	706	nom
May	48	720	711	711	713
June	716	nom
July	57	731	721	722	trad
August	726	nom

Sales 159 contracts.

THURSDAY, DECEMBER 28, 1939.

January	698	691	702	bid
February	710	702	713	bid
March	725	710	724	bid
April	735	720	735	nom

Sales, 197 contracts.

(See page 29 for later markets.)

NOVEMBER MARGARINE TAX

Taxes paid on oleomargarine during November, 1939 and 1938, according to the report of the U. S. Bureau of Internal Revenue totaled \$94,073 and \$102,690 respectively. The classification of taxes follows:

	1939.	1938.
Excise taxes	\$ 70,707.87	\$ 70,922.52
Special taxes	23,365.25	22,767.99
Total	\$ 94,073.12	\$ 102,690.51

Quantity of product on which tax was paid during November, 1939, totaled 26,307 lbs. of colored margarine and 27,230,868 lbs. of uncolored; during November, 1938, tax was paid on 33,618 lbs. of colored and on 30,543,808 lbs. of uncolored margarine.

U. S. YARDS UNDER ICC

Loading and unloading facilities and services of the Union Stock Yards & Transit Co., Chicago, are subject to the jurisdiction of the Interstate Commerce Commission, according to a decision by the U. S. Supreme Court. The decision terminates long action by the stock yards company which has contended that it should not be considered as a common carrier subject to the commission, but only as a livestock yards under the regulation of the Secretary of Agriculture. The company cited other yards performing similar services and pointed out that the commission has never claimed jurisdiction over them.

GELATINE IMPORTS & EXPORTS

Edible gelatine imported into the United States during October, 1939, totaled 208,400 lbs. valued at \$55,974. Of this amount 107,921 lbs. came from Belgium and 100,379 lbs. from Netherlands. Gelatine exported totaled 28,769 lbs., valued at \$12,169.

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS

Carcass Beef		Week ended Dec. 27, 1939	Cor. week, per lb.
Prime native steers—			
400-600	17	18	18 1/4 @ 19 1/4
600-800	17 1/2	18 1/2	18 1/2 @ 19 1/4
800-1000	17 1/2	18 1/2	19 @ 19 1/4
Good native steers—			
400-600	16 1/2	17	16 1/2 @ 17 1/4
600-800	16 1/2	17 1/2	16 1/2 @ 17 1/4
800-1000	16 1/2	17 1/2	16 1/2 @ 17 1/4
Medium steers—			
400-600	16 1/4	16 1/4	14 @ 14 1/4
600-800	14 1/2	15 1/2	14 @ 14 1/4
800-1000	14 1/2	15 1/2	14 1/2 @ 15
Heifers, good, 400-600	15 1/2	16 1/4	15 1/2 @ 16 1/4
Cows, 400-600	10 1/2	11	10 1/2 @ 11 1/2
Hind quarters, choice	18 1/2	20 1/4	18 1/2 @ 20 1/4
Fore quarters, choice	12	13 1/4	12 @ 13 1/4

Beef Cuts			
Steer loins, prime	unquoted		38
Steer loins, No. 1		32	31
Steer loins, No. 2		27	27
Steer short loins, prime	unquoted		37
Steer short loins, No. 1		29	29
Steer short loins, No. 2		23	23
Steer loin ends (hips)		21	21
Cow loins		16	16
Cow short loins		16	16
Cow loin ends (hips)		16	16
Steer ribs, prime	unquoted		30
Steer ribs, No. 1		23	24
Steer ribs, No. 2		16	16
Cow ribs, No. 1		12 1/2	12 1/2
Cow ribs, No. 2		12	12
Steer rounds, prime	unquoted		18
Steer rounds, No. 1		17	17
Steer rounds, No. 2		16	16 1/2
Steer chuck, prime	unquoted		15 1/2
Steer chuck, No. 1		13 1/2	13 1/2
Steer chuck, No. 2		12	12
Cow rounds		13	13
Cow chuck		10	11
Steer plates		7	7
Medium plates		7	7
Briskets, No. 1		12	12 1/2
Steer navel ends		6	6 1/2
Cow navel ends		7	7 1/2
Fore shanks		9	9 1/2
Hind shanks		8	8 1/2
Strip loins, No. 1		14	14
Strip loins, No. 2		14	14
Shirloin butts, No. 1		26	26
Shirloin butts, No. 2		21	21
Beef tenderloins, No. 1		65	65
Beef tenderloins, No. 2		60	60
Bump butts		14	14
Flank steaks		22	22
Shoulder clods		15	15
Hanging tenderloins		17	17
Insides, green, 6@8 lbs.		15 1/2	15 1/2
Outsides, green, 6@8 lbs.		16	16 1/4

Beef Products			
Brains		6	7
Hearts		10	10
Tongues		18	20
Sweetbreads		17	17
Ox-tail		10	10
Fresh tripe, plain		10	10
Fresh tripe, E. C. 6		11 1/2	11 1/2
Livers		20	19
Kidneys		9	10

Veal			
Choice carcass		15 1/2	15
Good carcass		14 1/2	14
Good saddles		20	17
Good racks		11	12
Medium racks		9	10

Veal Products			
Brains, each		10	10
Sweetbreads		80	86
Calf livers		86	80

Lamb			
Choice lambs		15	18
Medium lambs		13	17
Choice saddles		18	21
Medium saddles		16	19
Choice fores		12	15
Medium fores		11	14
Lamb fries		32	31
Lamb tongues		17	16
Lamb kidneys		15	20

Mutton			
Heavy sheep		6	8
Light sheep		8	10
Heavy saddles		7	10
Light saddles		10	12
Heavy fores		5	6
Light fores		8	8
Mutton legs		10	13
Mutton loins		9	12
Mutton stew		6	6
Sheep tongues		13 1/2	13 1/2
Sheep heads, each		11	10

Fresh Pork and Pork Products

Pork loins, 8-10 lbs. av.	13	16
Picnics	10 1/2	12
Skinned shoulders	11	12 1/2
Tenderloins	26	30
Spare ribs	10 1/2	12
Back fat	7	8
Boston butts	11 1/4	15
Boneless butts, cellar		
Trim, 2@4	15	18 1/2
Hocks	8 1/4	9
Tails	8	9
Neck bones	4	4
Slip bones	9	11
Blade bones	9	11
Pigs' feet	4 1/4	4
Kidneys, per lb.	7	10
Livers	8	10
Brains	7	9
Ears	4	5
Snouts	6 1/2	7 1/2
Heads	7 1/2	8 1/2
Chitterlings	6 1/2	8 1/2

DRY SALT MEATS

Clear bellies, 16@18 lbs.	7 1/2	6 1/2
Clear bellies, 18@20 lbs.	8	6 1/2
Rib bellies, 25@30 lbs.	10	8 1/2
Fat backs, 10@12 lbs.	4	4 1/2
Fat backs, 14@16 lbs.	5 1/4	5 1/4
Regular plates	5 1/2	5 1/2
Jowl butts	4 1/2	4 1/2

WHOLESALE SMOKED MEATS

Fancy regular hams, 14@16 lbs., parchment paper	16 1/2	17 1/2
Fancy skinned hams, 14@16 lbs., parchment paper	17 1/2	18 1/2
Standard reg. hams, 14@16 lbs., plain	15 1/2	16 1/2
Picnics, 4@8 lbs., short shank, plain	13	14
Picnics, 4@8 lbs., long shank, plain	11 1/2	12 1/2
Fancy bacon, 6@8 lbs., plain	17 1/2	18
Standard bacon, 6@8 lbs., plain	14 1/2	15 1/2
No. 1 best sets, smoked		
Insides, 8@12 lbs.	37	38
Outsides, 6@9 lbs.	34	35
Knuckles, 5@9 lbs.	34	35
Cooked hams, choice, skin on, fattened		28 1/2
Cooked hams, choice, skinless, fattened		31 1/2
Cooked picnics, skin on, fattened		24
Cooked picnics, skinned, fattened		24

BARRELED PORK AND BEEF

Clear fat back pork:		
70-80 pieces		12.50
80-100 pieces		11.00
100-125 pieces		10.75
Clear plate pork, 25-35 pieces		13.00
Bean pork		18.00
Brisket pork		18.00
Plate beef		19.50
Extra plate beef		19.50

VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	15.75
Lamb tongue, short cut, 200-lb. bbl.	65.00
Regular tripe, 200-lb. bbl.	17.25
Homecom tripe, 200-lb. bbl.	22.25
Pocket homecom tripe, 200-lb. bbl.	26.00

SAUSAGE MATERIALS

(Packed basis.)

Regular pork trimmings	5
Special lean pork trimmings 85%	11 1/4
Extra lean pork trimmings 96%	12 1/2
Pork cheek meat (trimmed)	6 1/2
Pork hearts	5
Pork livers	4 1/2
Native boneless bull meat (heavy)	14 1/4
Boneless chucks	12
Shank meat	11 1/2
Beef trimmings	10
Beef cheeks (trimmed)	8 1/4
Dressed canners, 350 lbs. and up	9 1/4
Dressed cutters, 400 lbs. and up	9 1/4
Dr. bologna bulls, 600 lbs. and up	11 1/2
Pork tongues, canner trim, 8. P.	8 1/4

DRY SAUSAGE

Cervelat, choice, in hog bungs	37
Thuringer cervelat	37 1/4
Farmer	28
Holsteiner	27 1/4
B. C. salami, choice	32
Milano, salami, choice in hog bungs	31
B. C. salami, new condition	31
Frissas, choice, in hog middles	31
Genoa style salami, choice	32
Pepperoni	28
Mortadella, new condition	31
Capicola	39
Italian style hams	32
Virginia hams	40 1/4

DOMESTIC SAUSAGE

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. carton	20 1/4
Country style sausage, fresh in link	15 1/4
Country style sausage, fresh in bulk	13 1/4
Country style sausage, smoked	20
Frankfurters, in sheep casings	22 1/4
Frankfurters, in hog casings	20
Bologna in beef bungs, choice	16
Bologna in beef middles, choice	16 1/4
Liver sausage in beef rounds	14
Liver sausage in hog bungs	16
Smoked liver sausage in hog bungs	21 1/4
Head cheese	14 1/4
New England luncheon specialty	21
Mixed luncheon specialty, choice	18
Tongue & blood	18 1/4
Blood sausage	17
Sausage	16
Polish sausage	20 1/4

LARD

Prime steam, cash, Bd. Trade	6.05n
Prime steam, loose, Bd. Trade	5.52 1/2n
Refined lard, tierces, f.o.b. Chgo.	7.50
Kettle rend., tierces, f.o.b. Chgo.	8.50
Leaf, kettle	
rend., tierces, f.o.b. Chgo.	8.50
Neutral, tierces, f.o.b. Chicago	8.25
Shortening, tierces, c.a.f.	10.00

OLEO OIL AND STEARINE

Extra oleo oil (in tierces)	7 1/4
Prime No. 2 oleo oil	7
Prime oleo stearine	6 1/4 @ 6 1/4

TALLOW AND GREASES

(Loose, basis Chicago.)

Edible tallow, 1% acid	5 1/2
Fancy tallow, under 2% acid	5 1/2
Prime packers tallow, 3-4% acid	5 1/2 @ 5 1/2
Special tallow	5 1/2 @ 5 1/2
No. 1 tallow, 10% f.a.	5 1/2 @ 5 1/2
Choice white grease, all hog	5 1/2 @ 5 1/2
A-White grease, 4% acid	5 1/2 @ 5 1/2
B-White grease, maximum 5% acid	5 1/2 @ 5 1/2
Yellow grease, 16-20 f.a.	5
Brown grease, 25 f.a.	4 1/2 @ 5

ANIMAL OILS

	Per lb.
Prime edible lard oil	10 1/4
Prime burning oil	10
Prime lard oil—inedible	9 1/2
Extra W. S. lard oil	9 1/4
Extra lard oil	9 1/4
Extra No. 1 lard oil	9
Spec. No. 1 lard oil	8 1/2
No. 1 lard oil	8 1/4
No. 2 lard oil	8 1/4
Acidless tallow oil	8 1/4
20° neatfoot oil	19
Pure neatfoot oil	14 1/4
Prime neatfoot oil	9 1/4
Extra neatfoot oil	9 1/4
No. 1 neatfoot oil	9

VEGETABLE OILS

Crude cottonseed oil, in tanks, f.o.b.	
Valley points, prompt	6 @ 6 1/4
White deodorized, in bbls., f.o.b. Chgo.	8 1/4
Yellow, deodorized	8 1/4
Soap stock, 50% f.f.a., f.o.b. consuming	
points	14
Soybean oil, f.o.b. mills	5 1/4
Corn oil, in tanks, f.o.b. mills	6 1/2
Coconut oil, sellers' tanks, f.o.b. coast	3 1/4
Refined coconut, bbls., f.o.b. Chicago	9 1/4 @ 9 1/4

OLEOMARGARINE

F. O. B. Chicago.

White domestic vegetable	15
White animal fat	12
Water churned pastry	12
Milk churned pastry	12
White "nut" type	9



A. P. CALLAHAN & COMPANY
2407 SOUTH LA SALLE STREET
CHICAGO, ILL.

PURE VINEGARS

Chicago Markets

CURING MATERIALS

	Cwt.
Nitrite of soda (Chgo. w'have stock).	
In 425-lb. bbls., delivered.....	\$ 8.75
Baltimeter, less than ton lots:	
Dbl. refined granulated.....	6.90
Small crystals.....	7.90
Medium crystals.....	8.25
Large crystals.....	8.65
Dbl. rid. gran. nitrate of soda.....	3.75
Salt, per ton, in minimum car of 80,000 lbs.	
only, f.o.b. Chicago, per ton:	
Granulated.....	7.20
Medium, dried.....	10.20
Rock.....	6.90
Sugar—	
Raw, 96 basis, f.o.b. New Orleans....	@3.00
Second sugar, 90 basis.....	None
Standard gran., f.o.b. refiners (2%)..	@4.65
Packers' curing sugar, 100 lb. bags,	
f.o.b. Reserve, La., less 2%.....	@4.25
Packers' curing sugar, 250 lb. bags,	
f.o.b. Reserve, La., less 2%.....	@4.15
Dextrose, in car lots, per cwt. (in cotton	
bags).....	@3.84
In paper bags.....	@3.79

SAUSAGE CASINGS

(F. O. B. Chicago.)

(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 180 pack.....	@.16
Domestic rounds, 140 pack.....	@.35
Export rounds, wide.....	@.44
Export rounds, medium.....	@.24
Export rounds, narrow.....	@.10
No. 1 weasands.....	@.08
No. 2 weasands.....	@.08
No. 1 bungs.....	@.11
No. 2 bungs.....	@.08
Middles, regular.....	@.08
Middles, select, wide, 2 1/2% in.....	@.50
Middles, select, extra wide, 2 1/2 in.	
and over.....	@.85
Dried bladders:	
12-15 in. wide, flat.....	.85
10-12 in. wide, flat.....	.70
8-10 in. wide, flat.....	.40
6-8 in. wide, flat.....	.25
Pork casings:	
Narrow, per 100 yds.....	2.25
Narrow, special, per 100 yds.....	2.20
Medium, regular.....	1.65
English, medium.....	1.45
Wide, per 100 yds.....	1.35
Extra wide, per 100 yds.....	.90
Export bungs.....	.19
Large prime bungs.....	.14
Medium prime bungs.....	.07
Small prime bungs.....	.03 1/2
Middles, per set.....	.14
Stomachs.....	.09

SPICES

(Basis Chicago, original bbls., bags or bales.)

	Whole.	Ground.
	Per lb.	Per lb.
Allspice, prime.....	18	20
Resifted.....	18 1/2	20 1/2
Chili pepper, special.....	23	23
Powder.....	23	23
Cloves, Amboyna.....	30	36
Zanzibar.....	22	27
Madagascar.....
Ginger, Jamaica.....	17	21 1/2
African.....	17	21 1/2
Mace, Fancy Banda.....	70	78
East India.....	62	70
East & West India Blend.....	63	68
Mustard flour, fancy.....
No. 1.....	19	19
Nutmeg, fancy Banda.....	24	29
East India.....	22	26 1/2
East & West India Blend.....
Paprika, Spanish.....	23	23
Fancy Hungarian.....	39	39
No. 1 Hungarian.....	37	37
Pepper, Cayenne.....	50	50
Red No. 1.....	21	21
Black Malabar.....	10 1/2	14 1/2
Black Lampung.....	6 1/2	7 1/2
Pepper, white Singapore.....	0 1/2	1 1/2
Munkok.....	9 1/2	15
Packers.....	..	12

SEEDS AND HERBS

	Whole.	Sausage.
	for	
	Whole.	Sausage.
Caraway seed.....	18	23
Celery seed, French.....	22	28
Cumin seed.....	19	24
Coriander Morocco bleached.....	7	7
Coriander Morocco natural No. 1.....	6 1/2	8 1/2
Mustard seed fancy yellow.....	21	..
American.....	16	..
Marjoram, French.....	35	41
Oregano.....	14 1/2	18 1/2
Sage fancy Dalmatian.....	15	19
Dalmatian No. 1.....	14	18

NEW YORK MARKET PRICES

LIVE CATTLE

Steers, good and choice.....	@10.00
Steers, medium and good.....	9.00 @ 9.75
Steers, common.....	8.65 @ 8.75
Cows, medium.....	6.00 @ 6.50
Cows, cutter and common.....	4.75 @ 5.50
Cows, canner.....	4.00 @ 4.50
Bulls, good.....	7.25 @ 7.75
Bulls, medium.....	6.75 @ 7.00
Bulls, cutter and common.....	5.75 @ 6.25

LIVE CALVES

Vealers, good and choice.....	\$10.50 @ 12.50
Vealers, common and medium.....	8.00 @ 9.00
Calves, medium.....	6.00 @ 7.00

LIVE HOGS

Hogs, good and choice, 195-lb.....	\$6.30
Hogs, good and choice, 222-lb.....	6.10
Packing sows, good.....	4.25

LIVE LAMBS

Lambs, good and choice, 78-82-lb.....	\$ @10.25
Lambs, common and medium.....	@ 7.50
Ewes.....	@ 2.50

DRESSED BEEF

City Dressed.

Choice, native, heavy.....	.17 @ 18
Choice, native, light.....	.17 1/2 @ 19
Native, common to fair.....	.16 @ 17

Western Dressed Beef.

Native steers, 600 @ 800 lbs.....	.18 @ 19
Native choice yearlings, 440 @ 600 lbs.....	.17 @ 18
Good to choice heifers.....	.16 @ 17
Good to choice cows.....	.14 @ 15
Common to fair cows.....	.13 @ 14
Fresh bologna bulls.....	.13 @ 14

BEEF CUTS

	Western.	City.
No. 1 ribs.....	.23 @ 24	21 @ 23
No. 2 ribs.....	.20 @ 21	20 @ 21
No. 3 ribs.....	.19 @ 20	19 @ 20
No. 1 loins.....	.32 @ 36	30 @ 40
No. 2 loins.....	.26 @ 32	30 @ 35
No. 3 loins.....	.20 @ 24	25 @ 29
No. 1 hinds and ribs.....	.20 @ 21	21 @ 24
No. 2 hinds and ribs.....	.18 @ 19	19 @ 21
No. 1 rounds.....	.17 @ 17	..
No. 2 rounds.....	.16 @ 16	..
No. 3 rounds.....	.15 @ 15	..
No. 1 chucks.....	.15 @ 15	..
No. 2 chucks.....	.14 @ 14	..
No. 3 chucks.....	.13 @ 13	..
City dressed bologna.....	.13 1/2 @ 14 1/2	..
Rolls, reg. 4 @ 6 lbs. av.....	.18 @ 20	..
Rolls, reg. 6 @ 8 lbs. av.....	.23 @ 25	..
Tenderloins, 4 @ 6 lbs. av.....	.50 @ 60	..
Tenderloins, 5 @ 6 lbs. av.....	.50 @ 60	..
Shoulder clods.....	.16 @ 18	..

DRESSED VEAL

Good.....	.15 1/2 @ 17
Medium.....	.14 1/2 @ 15 1/2
Common.....	.13 1/2 @ 14

DRESSED SHEEP AND LAMBS

Genuine spring lambs, good.....	.16 @ 17
Genuine spring lambs, good to medium.....	.15 @ 16
Genuine spring lambs, medium.....	.14 @ 15
Sheep, good.....	.9 @ 11
Sheep, medium.....	.7 @ 9

DRESSED HOGS

Hogs, good and choice (110-140 lbs.)	
head on; leaf fat in.....	\$ 9.50 @ 10.00
Pigs, small lots (60-110 lbs.)	
head on; leaf fat in.....	11.50 @ 12.50

FRESH PORK CUTS

Pork loins, fresh, Western, 10 @ 12 lbs.....	.12 1/2 @ 13
Shoulders, Western, 10 @ 12 lbs. av.....	.11 @ 11 1/2
Butts, regular, Western.....	.12 @ 13
Hams, Western, fresh, 10 @ 12 lbs. av.....	.17 @ 18
Picnics, Western, fresh, 6 @ 8 lbs. av.....	.12 @ 13
Pork trimmings, extra lean.....	.14 1/2 @ 15 1/2
Pork trimmings, regular, 50% lean.....	.7 1/2 @ 8 1/2
Spareribs.....	.9 1/2 @ 10 1/2

COOKED HAMS

Cooked hams, choice, skin on, fattened.....	@33c
Cooked hams, choice, skinned, fattened.....	@35c

SMOKED MEATS

Regular hams, 8 @ 10 lbs. av.....	.20 @ 21
Regular hams, 10 @ 12 lbs. av.....	.19 1/2 @ 20 1/2
Regular hams, 12 @ 14 lbs. av.....	.18 1/2 @ 19 1/2
Skinned hams, 10 @ 12 lbs. av.....	.20 @ 21
Skinned hams, 12 @ 14 lbs. av.....	.19 @ 20
Skinned hams, 16 @ 18 lbs. av.....	.18 @ 19
Skinned hams, 18 @ 20 lbs. av.....	.19 @ 20
Picnics, 4 @ 6 lbs. av.....	.14 1/2 @ 15 1/2
Picnics, 6 @ 8 lbs. av.....	.14 1/2 @ 15 1/2
City pickled bellies, 8 @ 12 lbs. av.....	.16 @ 17
Bacon, boneless, Western.....	.18 @ 19
Bacon, boneless, city.....	.17 @ 18
Rollettes, 8 @ 10 lbs. av.....	.19 @ 20
Beef tongue, light.....	.22 @ 23
Beef tongue, heavy.....	.23 @ 24

FANCY MEATS

Fresh steer tongues, untrimmed.....	16c a pound
Fresh steer tongues, l. c. trimmed.....	25c a pound
Sweetbreads, beef.....	30c a pound
Sweetbreads, veal.....	70c a pair
Beef kidneys.....	12c a pound
Mutton kidneys.....	4c each
Livers, beef.....	25c a pound
Oxtails.....	16c a pound
Beef hanging tenders.....	30c a pound
Lamb fries.....	12c a pair

BUTCHERS' FAT

Shop Fat.....	\$2.00 per cwt.
Breast Fat.....	2.50 per cwt.
Edible Suet.....	3.50 per cwt.
Inedible Suet.....	3.00 per cwt.

GREEN CALFSKINS

	5-9 1/2	12 1/2	14	14-18	18 up
Prime No. 1 veals.....	.24	2.95	3.30	3.35	3.80
Prime No. 2 veals.....	.22	2.65	3.00	3.05	3.40
Buttermilk No. 1.....	.19	2.45	2.80	2.85	..
Buttermilk No. 2.....	.18	2.30	2.65	2.70	..
Branded gruby.....	.12	1.25	1.60	1.65	..
Number 3.....	.12	1.25	1.60	1.65	1.85

BONES AND HOOFES

	Per ton
	dell'd basis.
Round shins, heavy.....	\$90.00
Flat shins, heavy.....	75.00
light.....	70.00
Hoofs, white.....	65.00
black and white striped.....	75.00
black and white striped.....	40.00

PRODUCE MARKETS

BUTTER.

	Chicago.	New York.
Creamery (92 score).....	@29 1/2	@30
Creamery (90-91 score).....	@29 1/2	@29 1/2
Creamery firsts (88-89).....	@27 1/2	@27 1/2

EGGS.

Extra firsts.....	@20 1/2
Firsts, fresh.....	@20 1/2
Standards.....	@23

LIVE POULTRY.

Fowls.....	8 @ 15	14 @ 19
Springs.....	13 1/2 @ 16 1/2	10 @ 17
Broilers.....	10 @ 16	13 @ 18
Capons.....	14 @ 18	18 @ 25
Old roosters.....	@ 9 1/2	@ 12
Ducks.....	7 @ 13	12 @ 14
Geese.....	12 @ 14	15 @ 22
Turkeys.....	11 @ 16	15 @ 22

DRESSED POULTRY.

Chickens, 31-47, fresh.....	@17 1/2	18 @ 19
48-up, fresh.....	18 @ 19	18 @ 19
Fowls, 31-47, fresh.....	14 @ 15	14 1/2 @ 15 1/2
48-59, fresh.....	16 1/2 @ 17 1/2	17 @ 18
60 and up, fresh.....	@18 1/2	@ 19
Turkeys, box-packed hens.....	@21 1/2	22 @ 23
Turkeys, box-packed toms.....	@20	17 1/2 @ 21 1/2
Ducks, box-packed.....	@15	@ 14
Geese, box-packed.....	@15	17 @ 20

BUTTER AT FIVE MARKETS

Wholesale prices 92 score Dec. 16 to Dec. 22:

	16	18	19	20	21	22
Chicago.....	.29 1/2	.29 1/2	.29 1/2	.29 1/2	.29 1/2	.29 1/2
New York.....	.30 1/2	.31	.31	.31	.31	.30 1/2
Boston.....	.30 1/2	.31	.31	.31	.31	.31
Phila.....	.30 1/2	.31	.31	.31	.31	.30 1/2
San Fran.....	.31	.31	.30 1/2	.30 1/2	.30 1/2	.30 1/2

Wholesale—Fresh centralized carlots—90 score at Chicago:

House.....	.28 1/2	.28 1/2	.28 1/2	.28 1/2	.28 1/2	.28 1/2
Track.....	.28 1/2	.28 1/2	.28 1/2	.28 1/2	.28 1/2	.28 1/2

Receipts of butter by cities (lb.—gross wt.):

	This week.	Last week.	Since January 1, 1938.
Chgo.....	2,876,099	2,362,762	280,655,054
N. York.....	3,481,647	3,417,759	290,227,862
Boston.....	1,004,207	1,102,091	75,100,061
Phila.....	961,760	1,043,138	70,028,537

Total.....8,393,713 7,926,160 686,011,514 749,116,386

Cold storage movement (lb.—net wt.):

	In Dec. 21.	Out Dec. 22.	On hand Dec. 22.	Same day last year.
Chicago.....	60,546	405,471	26,847,946	60,826,944
N. York.....	68,693	232,551	12,981,601	43,054,021
Boston.....	540	41,470	687,810	3,296,778
Phila.....	5,160	7,690	590,980	578,582
Total.....	134,939	687,191	40,909,337	107,559,325

HIDES AND SKINS

Packer hide trading resumed at fully steady prices for straight Dec. take-off with 50,000 hides involved — New York native steers move for export at 1/2c up; branded steers sell steady— Calf and kipskins strong.

Chicago

PACKER HIDES.—After a very quiet and dull market for the first two days following the holiday, trading was resumed late this week in the packer hide market at fully steady prices. All packers participated in sales of 50,000 hides, with probably 10,000 or more additional booked quietly to tanning accounts.

Of the total movement, tanner buyers were credited with taking around 30,000 hides, including all the light stock, while exchange operators took about 20,000 of the heavy hides. Practically all hides sold were straight Dec. take-off. The fact that Dec. hides moved at the same prices paid two weeks back for the more desirable Nov. and early Dec. take-off would indicate a rather firm market, although some had expected a greater volume of business when trading was resumed. However, there is still the possibility that follow-up business will develop before the week-end.

Security markets were depressed early in the week by year end tax selling, and hide futures drifted lower in sympathy, drying up speculative interest in spot hides. There was some talk of re-sale hides coming out but not in sufficient volume to distress the market. When the tax selling appeared over, security markets rebounded and hide futures moved up 25@31 points over last Friday.

Two packers sold a total of 10,500 native steers basis 14 1/2c. One lot of 2,000 extreme light native steers moved at 15 1/2c.

Butt branded steers moved in a good way, 10,800 going at 14 1/2c; 5,800 Colorados sold at 14 1/2c. Two lots totalling 2,300 heavy Texas steers sold at 14 1/2c; 1,800 light Texas steers sold at 14c, with good demand and stocks limited. Extreme light Texas steers are salable at 14 1/2c but scarce. Three packers accounted for all the reported sales of steers, while fourth packer is understood to have booked steers to tanning account.

Heavy native cows are offered at 14 1/2c, paid previous week for Nov.-Dec. take-off. Two packers sold 8,500 River point light native cows at 15c; 1,000 northern point light native cows were reported at 14 1/2c and more offered this basis. Three packers sold a total of 7,400 branded cows at 14 1/2c, all steady prices.

A fair inquiry is reported for bulls, but most packers well sold up; last trading, previous week, was at 11c for native bulls and 10c for branded.

LATER: One packer sold 2,000 Dec. heavy native cows at 14 1/2c; another sold 1,100 native bulls at 11c, and 200 branded bulls at 10c steady.

OUTSIDE SMALL PACKER HIDES.

—The resumption of trading in the packer market at fully steady prices for the less desirable straight Dec. take-off is expected to re-awaken interest in small packer stock. A good many small packer productions are running to fairly heavy average, while buyers of this class of stock want light hides. Moderately heavy average hides, around 47 lb., are salable at 13 1/2c, ranging up to 14c for choice light stock, brands 1/2c less; holders' ideas are about 1/2c over these figures.

PACIFIC COAST.—Trading in Dec. take-off is awaited in the Coast market, which is quoted nominally around 13@13 1/2c flat; there is a possibility of some action before the week-end.

FOREIGN WET SALTED HIDES.

There has been very little news from the South American market during the short holiday week but stocks in general are reported moderate and firmly held. Last trading in standard steers was at 105 pesos, equal to 15 1/2c, c.i.f. New York, for the summer quality hides now coming on that market.

COUNTRY HIDES.—Country hides were talked easier early in the week but with no noticeable volume of business, and the later action in the packer market has encouraged holders of country stock to ask firm prices. Sales of untrimmed all-weights were reported early at 12c, selected, del'd Chgo., with later sales at 12 1/2c, and finally 12 1/2c reported paid; offerings do not show as great an increase as is generally expected at this season. Heavy steers and cows last sold at 10 1/2c, flat, trimmed, with 10 1/2@11c asked. Trimmed buff weights quoted 12 1/2@13c, selected. Extremes have been quoted around 14 1/2@15c, selected, trimmed, but tanner buyers say offerings are very limited and not obtainable under 15c. Bulls available at last trading price, 8c trimmed basis. Glues quoted 10@10 1/2c trimmed. All-weight branded hides listed 11@11 1/2c flat, trimmed.

CALFSKINS.—One packer moved small Dec. production of about 11,000 calfskins this week at 27c for northern heavies 9 1/2/15 lb., 26c for River point heavies, and 26c for lights under 9 1/2 lb.; these prices figure 1/2c over last actual sale, which had been at 25 1/2c for River heavies. Other packers declined business this basis, talking a cent more for their unsold Dec. calf. The market in general appears firm to strong, with considerable interest.

LATER: Packer calfskins advanced another 1/2c; two packers sold total of 23,000 Dec. northern heavies at 27 1/2c, 10,000 lights at 26 1/2c; another packer sold 11,000 Dec. calf, northern heavies 27 1/2c, River point heavies 26 1/2c, lights

26 1/2c; 7,000 Milwaukee all-weight packers sold 27c.

Chicago city calfskins are firmly held, with last trading prices of 22c bid for 8/10 lb. and 23c bid for 10/15 lb., and collectors' ideas a cent higher. Outside cities, 8/15 lb., quoted 22@22 1/2c; straight countries 16 1/2@17c flat. Chicago city light calf and deacons quoted around \$1.55.

KIPSKINS.—Trading is pending on packer Dec. kipskins, with a good inquiry and 22c bid for northern native kips, while northern over-weights are thought to be salable at 21c; southern quotable a cent less. Branded kips quoted 18 1/2@19c nom., inside price last paid.

Chicago city kipskins are quoted 19@19 1/2c nom., with 19c bid and apparently none offered at the moment. Outside cities quoted around 19c nom.; straight countries around 16c flat.

Packers moved their Dec. regular slunks late previous week at \$1.20; hairless have been in good demand at 65c.

HORSEHIDES.—Horsehides are not overly active but buyers are picking up occasional lots priced within their ideas of value, quoting good city renderers with manes and tails at \$5.15@5.25, selected, f.o.b. nearby sections, and ordinary trimmed renderers \$5.00@5.15 del'd Chgo. Mixed city and country lots range \$4.60@4.75, Chgo.

SHEEPSKINS.—Full wool dry pelts quoted around 17 1/2c, del'd Chgo. Packer shearlings are moving in a small way at \$1.35@1.40 for No. 1's, 90@95c for No. 2's and 40@45c for No. 3's, trading being restricted by light production. Buyers of small packer shearlings usually figure one-half to two-thirds of big packer values, depending upon lot. While pickled skins are quoted \$6.00@6.25 per doz. straight run in one direction, with top reported paid recently, others quote the market \$5.75@6.00 and it was indicated that bids in this range for Dec. skins would be considered. Packer wool pelts quoted \$2.35@2.40 per cwt. live basis, with top reported paid for some very good late Dec. pelts; sales of Dec. pelts reported in another direction at \$2.37 1/2 per cwt. Small packer stock quoted \$2.20@2.25 per cwt. live basis.

New York

PACKER HIDES.—New York packers sold two cars Dec. native steers late this week for export at 15c, or 1/2c over the price ruling in the Chgo. market. One packer sold 700 Dec. butt branded steers at 14 1/2c, and 2,400 Dec. Colorados moved at 14 1/2c, in line with Chgo. prices.

CALFSKINS.—There is a good inquiry reported for calfskins and market appears on the firm side. Last trading in collectors' 4-5's was at \$1.60; 10,000 collector 5-7's sold this week at \$2.00, steady; the 7-9's last sold at \$2.60 and 9-12's at \$3.60, with higher talked. Packer 7-9's are quoted around \$2.95; 6,000 packer 9-12's sold at \$3.95.

WILSON'S 1940 CALENDAR

Animal casings again keynote the Wilson & Co. calendar for the new year. This large wall calendar, with a separate sheet for each month, carries descriptive or symbolic illustrations, the first of which is a cage of frankfurts in natural casings on its way into the smokehouse. February, illustrated with a modern streamliner, calls attention to super-sewed casings, and March features all kinds of sausage in animal casings.

April brings the baseball season, with its demand for red hots; May reproduces six different kinds of dry sausage stuffed in hog or beef casings; for June, an outline map of the United States with the Wilson plants and branch houses is shown. The July, August and September sheets have a seasonal sausage theme, and in October, ripened fruit is used as a parallel to meat products in natural casings. Large bologna is pictured in November.

The December calendar is devoted to the Wilson ideal, as expressed by Thomas E. Wilson: "To make well and to trade fairly; to profit not alone in dollars but in the good will of those with whom we deal; to correct our errors; to improve our opportunities, and to rear from the daily work a structure which shall be known for all that is best in business."

HIDES AND SKINS IMPORTS AND EXPORTS

Hides and skins imported into the United States during October, 1939, are reported by the U. S. Department of Commerce as follows:

IMPORTS.		Pieces.	Lbs.
Cattle hides, dry.....	31,933	646,313	
wet	181,794	8,226,513	
Kipskins, dry	26,750	294,896	
wet	26,687	364,486	
Calfskins, dry	20,162	81,510	
wet	142,958	791,931	
Sheep and lamb skins, dry and green & woolled....	471,687	1,661,725	
pickled, fleathers, skivers....	1,300,926	2,555,238	
Sheep and lamb slats, dry....	179,538	300,493	
Buffalo hides, dry and wet....	1,040	21,305	
Indian buffalo hides, dry and wet	779	13,941	
Horse, colt and ass skins, dry	404,184	37,164	
wet	510,554	37,715	
Goat and kid skins, dry	2,849,595	4,456,174	
wet	190,439	568,887	
Kangaroo and wallaby.....	75,891	95,068	
		Pieces.	Value.
Deer and elk skins.....	66,391	\$ 62,431	
Reptile skins	17,384	18,377	
Shark skins	65,837	7,775	
Other fish skins	90,000	1,777	
Other hides and skins.....	190,590	156,271	

EXPORTS.		Pieces.	Lbs.	Value.
Cattle hides	62,641	8,247,526	\$438,566	
Calfskins	20,562	196,270	63,741	
Kipskins	2,500	51,832	10,102	
Goat and sheep skins.....	160,300		74,304	
Other hides and skins.....		305,284	30,874	

ARGENTINE BEEF EXPORTS

Cable reports of Argentine exports of beef this week up to December 29, 1939: To the United Kingdom, 88,562; to the Continent, 60,013 quarters. A week ago, to the United Kingdom, none; to the Continent, 4,346.

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSING

Provisions

Hog products were quiet and barely steady during the latter part of the week with further hedging and liquidation in lard, liberal hog receipts, and year-end evening up.

Cottonseed Oil

Cottonseed oil was independently steady prior to three-day holiday on local and outside buying and covering and absence of hedging. Lard weakness worked against rallies. Ten tanks were delivered on January contracts. Cash trade was dull; crude sold at 6c lb. in small way and was bid across the Belt; Dallas quotes meal \$34.00 per ton; seed, \$29.00 per ton.

Tallow

New York extra tallow quoted at 5½c.

Stearine

Stearine was quoted at 6½c @ 6½c lb.

Friday's Lard Markets

New York, December 29, 1939.—Prices are for export. Lard, prime western, 6.70@6.80c; middle western, 6.70@6.80c; city, 6½@6½c; refined continent, 6½@7c; South American, 6½@7½c; Brazil kegs, 7@7½c; shortening, 9½c.

Quotations on bleachable cottonseed oil at close of market on Friday were: Jan., 6.97@7.08; March, 7.09@7.11; May, 7.20; July, 7.31@7.32; 69 lots; steady.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended December 23, 1939, were 6,105,000 lbs.; previous week 5,727,000 lbs.; same week last year, 4,608,000 lbs.; from Jan. 1 to date 236,729,000 lbs.; a year ago, 243,509,000 lbs.

Shipments of hides from Chicago for week ended December 23, 1939, were 5,633,000 lbs.; previous week 5,857,000 lbs.; same week last year 3,816,000 lbs.; from Jan. 1 to date 259,405,000 lbs.; a year ago, 228,500,000 lbs.

TALLOW FUTURE TRADING

Monday, Dec. 25.—Holiday. No market.

Tuesday, Dec. 26.—Close: Dec. 5.60 b; Jan. 5.65 b; Mar. and May, 5.75 b; 1 lot.

Wednesday, Dec. 27.—Close: Mar. and May, 5.75 b.

Thursday, Dec. 28.—Close: Mar. and May, 5.65 b.

Friday, Dec. 29.—Close: Jan., 5.55 b; Mar. and May, 5.65 b; no sales.

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended Dec. 29, 1939, with comparisons:

PACKER HIDES.		Week ended Dec. 29.	Prev. week.	Cor. week, 1938.
Hvy. nat. str.	@14½	14½@14½	12 @12½	@12
Hvy. Tex. str.	@14½	@14½	@14½	@12
Hvy. butt brnd'd str.	@14½	@14½	@12	@11½
Hvy. Col. str.	@14½	@14½	@14½	@11½
Ex-light Tex. str.	@14½	@14½	@14½	@11½
Brnd'd cows...	@14½	@14½	@14½	@11½
Hvy. nat. cows...	@14½	@14½	@14½	@11½
Lt. nat. cows...	@15	14½@15	@15	@15
Nat. bulls...	@11	@11	8½@8½	7½@7½
Brnd'd bulls...	@10	@10	7½@7½	@10½
Calfskins	@26	26 @27n	18 @19½	@15n
Kips, nat.	@22b	@22b	@21½n	@14n
Kips, ov-wt.	@21n	@21n	@20½n	@12½
Kips, brnd'd	@18½	@18n	@18n	@12½
Slunks, reg.	@1.20	@1.20	@75	@40
Slunks, hrls.	@65	@65	35 @40	

Light native, butt branded and Colorado steers 1c per lb. less than heavies.

CITY AND OUTSIDE SMALL PACKERS.

Nat. all-wts.	13½@14½	13½@14½	10½@11
Branded	13½@14	13½@13½	10 @10½
Nat. bulls	9½@10	9½@10	6½@7
Brnd'd bulls	9 @9½	9 @9½	5½@6
Calfskins	@22	@23b	15 @17n
Kips	@19½	@19½	13 @13½
Slunks, reg.	1.00@1.10n	1.00@1.10n	@70n
Slunks, hrls.	@50n	@50n	@30n

COUNTRY HIDES.

Hvy. steers	10½@11	10½@11	@8n
Hvy. cows	10½@11	10½@11	@8n
Buffs	12½@13	12½@13	@9
Extremes	@15	14½@15	10½@11
Bulls	@8	@8	6 @6½
Calfskins	10½@11	@16½	11 @11½
Kipskins	@16	15½@16	10 @10½
Horsehides	4.00@5.25	4.00@5.30	2.50@3.30

SHEEPSKINS.

Pkr. shearings	1.35@1.40	@1.35	70 @75
Dry pelts	@17½	17½@18	14 @14½

NEW YORK HIDE FUTURES

Saturday, Dec. 23.—Exchange closed.

Monday, Dec. 25.—Holiday.

Tuesday, Dec. 26.—Close: Mar. 15.00 @15.04; June 15.32; Sept. 15.57 n; Dec. (1940) 15.80 n; 12 lots; 1@8 lower.

Wednesday, Dec. 27.—Close: Mar. 15.00; June 15.29@15.30; Sept. 15.53; Dec. 15.75 b; 93 lots; unchanged to 5 lower.

Thursday, Dec. 28.—Close: Mar. 15.39 @15.40; June 15.62; Sept. 15.85 n; Dec. (1940) 16.06 n; 176 lots; 31@39 higher.

Friday, Dec. 29.—Close: Mar. 15.35 @15.37; June 15.60@15.65; Sept. 15.85 b; Dec. (1940) 16.10 n; 126 sales; closing 4 lower to 4 higher.

CHICAGO HIDE FUTURES

Saturday, Dec. 23.—Close: Dec. 14.75 n; Mar. 14.95 n; no sales; unchanged.

Monday, Dec. 25.—Holiday.

Tuesday, Dec. 26.—Close: Mar. 14.95 n; no sales; unchanged.

Wednesday, Dec. 27.—Close: Mar. 14.95 n; no sales; unchanged.

Thursday, Dec. 28.—Close: Mar. 14.95 n; no sales; unchanged.

Friday, Dec. 29.—Close: Mar. 14.95 n; no sale; closing unchanged.

LIVESTOCK MARKETS *Weekly Review*

Corn Belt Lagged in 1939 Pig Production

IN CONNECTION with its December pig survey (see page 29 of THE NATIONAL PROVISIONER of December 23), which reported a fall pig crop of 31,985,000 head, the largest on record, the U. S. Agricultural Marketing Service has made the following analysis showing the distribution of the total 1939 crop by geographic sections:

COMBINED SPRING AND FALL
PIG CROPS BY REGIONS

	Total 1939	Average of 1929-33 Totals
Eastern Corn Belt.....	23,478,000	20,174,000
Central Corn Belt.....	24,760,000	20,146,000
Western Corn Belt.....	9,552,000	14,867,000
Total Corn Belt.....	57,790,000	61,187,000
North Atlantic.....	1,822,000	1,378,000
South Atlantic.....	7,085,000	4,941,000
South Central.....	14,117,000	9,349,000
Western.....	3,488,000	3,177,000
United States.....	84,302,000	80,082,000

It will be seen that while the number of pigs produced in the Corn Belt during 1939 was less than the average of 1929-1933, there was a marked increase in 1939 in production in the South Atlantic and South Central states.

The 1939 fall pig crop in the Corn Belt, by states, compared with the average of the fall crops of 1929 to 1933:

FALL PIG CROP IN CORN BELT

	Fall of 1939	Av. of Falls of 1929-1933
Ohio.....	2,473,000	2,003,000
Indiana.....	2,891,000	2,327,000
Illinois.....	2,869,000	2,620,000
Michigan.....	688,000	480,000
Wisconsin.....	1,185,000	829,000
Eastern Corn Belt.....	10,079,000	8,259,000
Minnesota.....	1,193,000	1,261,000
Iowa.....	3,710,000	3,826,000
Missouri.....	2,285,000	2,591,000
Central Corn Belt.....	7,188,000	7,678,000
North Dakota.....	101,000	157,000
South Dakota.....	317,000	506,000
Nebraska.....	948,000	1,590,000
Kansas.....	1,062,000	1,626,000
Western Corn Belt.....	2,428,000	3,849,000
Total Corn Belt.....	19,695,000	19,786,000

The December pig survey indicated that the spring pig crop is being marketed rather late. This crop was estimated to be 21 per cent larger than the spring crop of 1938, but the number of hogs over six months old on farms on December 1 was estimated to be 28 per cent greater than a year earlier. In view of this situation, the combined spring and fall crops of 1939 in the Corn Belt, by states, will be of interest to pork packers.

COMBINED 1939 PIG CROP IN CORN BELT

	Total 1939	Average of 1929-1933 Totals
Ohio.....	5,075,000	4,348,000
Indiana.....	6,262,000	5,170,000
Illinois.....	7,429,000	6,994,000
Michigan.....	1,482,000	1,115,000
Wisconsin.....	3,230,000	2,554,000
Eastern Corn Belt.....	23,478,000	20,174,000
Minnesota.....	5,503,000	5,659,000
Iowa.....	14,358,000	14,770,000
Missouri.....	4,899,000	5,717,000
Central Corn Belt.....	24,760,000	20,146,000
North Dakota.....	888,000	1,158,000
South Dakota.....	2,201,000	3,506,000
Nebraska.....	4,025,000	6,490,000
Kansas.....	2,438,000	3,718,000
Western Corn Belt.....	9,552,000	14,867,000
Total Corn Belt.....	57,790,000	61,187,000

Influence of unfavorable weather conditions in the Central and Western Corn Belt is reflected in the number of pigs produced in spring and fall of 1939.

KINDS OF LIVESTOCK KILLED

The percentage of each class of livestock slaughtered during November, 1939 compared with November, 1938:

	Nov. 1939 Per cent.	Oct. 1939 Per cent.	Nov. 1938 Per cent.
Cattle—			
Steers.....	45.25	42.84	42.30
Bulls and stags.....	3.60	4.02	4.67
Cows and heifers.....	51.15	52.14	53.03
Hogs—			
Rows.....	46.50	47.96	43.72
Barrows.....	52.94	51.46	55.67
Stags and boars.....	.56	.58	.61
Sheep and lambs—			
Lambs and yearlings.....	93.49	91.52	93.99
Sheep.....	6.51	8.48	6.91

1940 LIVESTOCK OUTLOOK

Increase in the numbers of cattle and lambs fed in 1939-40 season over 1938-39 is likely to be greater than appeared probable in early November, the U. S. Bureau of Agricultural Economics states. Number of cattle fed this season will be larger than a year earlier in both the Corn Belt and the West.


Increase in the number of lambs fed in the Corn Belt probably will be greater than was expected a month ago, and decrease in lamb feeding in Western states will be smaller. Hog marketings in 1940 will be considerably larger than in 1939.

For 1940 as a whole, consumer demand for meats—reflecting the higher level of industrial production and consumer incomes—will be stronger than in 1939. Incomes of consumers have risen sharply, but this improvement has not been fully reflected in demand for meats or livestock prices. Foreign demand for hog products in 1940 probably will be stronger than in 1939, but no large increase in pork and lard exports is expected in the next few months.

Prices of hogs declined sharply during November, and in early December were the lowest in more than five years. Hog marketings have increased seasonally since September and the increase probably will continue into January. Although marketings will be reduced seasonally in the late winter and early spring, they may be as large in the second quarter (January-March) of the 1939-40 marketing year as in the first.

Drop in the price of hogs has been accompanied by a rise in the price of corn. The ratio of hog prices to corn prices is now unfavorable for hog producers for the first time in more than two years.

In early December, prices of better grades of slaughter steers were about twice as high as hogs.



Your Guide

TO LIVESTOCK
BUYING EFFICIENCY

KENNETT-MURRAY

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CORN BELT DIRECT TRADING

(Reported by U. S. Bureau of Agricultural Economics.)

Des Moines, Ia., December 28, 1939.—At 16 concentration points and 10 packing plants in Iowa and Minnesota hogs were steady to 10c lower, spots off 15c. Undertone was moderately active. Loading was heavier than 42,400 a week ago and probably more than current count.

Good to choice, 180-220-lb., \$5.20@5.45; latter price top sparingly; mostly \$5.25@5.40 at plants and up to \$5.35 at yards, few \$5.40; 220-240-lb., \$5.05@5.35; 240-270-lb., \$4.90@5.20; 270-300-lb., \$4.75@5.05; 300-330-lb., \$4.65@4.90; 330-360-lb., \$4.50@4.75; 160-180-lb., \$4.90@5.35; sows, 330-lb. down, \$4.45@4.75, mostly \$4.50@4.60 at plants; 330-400-lb., \$4.20@4.60; 400-500-lb., \$4.00@4.50.

Receipts at Corn Belt markets for week ended December 28:

	This week.	Last week.
Friday, Dec. 22.....	42,400	60,800
Saturday, Dec. 23.....	32,000	30,000
Monday, Dec. 25.....	Holiday. No market.	
Tuesday, Dec. 26.....	33,900	50,700
Wednesday, Dec. 27.....	46,100	54,600
Thursday, Dec. 28.....	45,000	55,300

WEEKLY INSPECTED KILL

Number of animals processed in selected centers for the week ended December 22, with comparisons:

	Cattle.	Calves.	Hogs.	Sheep.
New York area ¹	8,695	13,313	61,478	51,530
Phila. & Balt.....	2,808	1,161	33,059	2,275
Ohio-Indiana group ²	7,028	3,434	62,717	7,204
Chicago.....	21,946	4,449	156,099	37,572
St. Louis area ³	9,849	6,782	96,054	9,813
Kansas City.....	11,414	4,747	90,641	14,744
Southwest group ⁴	12,355	6,593	55,409	21,941
Omaha.....	13,938	1,117	65,148	16,919
Sioux City.....	6,100	329	54,637	14,389
St. Paul-Wisc. group ⁵	16,856	23,254	141,968	20,929
Interior Iowa & So. Minn. ⁶	12,083	7,133	207,643	34,497
Total.....	122,876	72,812	994,873	231,816
Total prev. week.....	143,755	73,062	1,044,845	296,890
Total last year.....	112,906	73,036	738,919	225,246

¹Includes New York City, Newark, and Jersey City. ²Includes Cincinnati and Cleveland, Ohio, and Indianapolis, Ind. ³Includes National Stockyards and East St. Louis, Ill., and St. Louis, Mo. ⁴Includes So. St. Joseph, Wichita, Oklahoma City, and Ft. Worth. ⁵Includes St. Paul, Minn., Madison, and Milwaukee, Wisconsin. ⁶Includes Albert Lea and Austin, Minn., and Cedar Rapids, Des Moines, Ft. Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, and Waterloo, Iowa.

RECEIPTS AT CHIEF CENTERS

Receipts for week ended Dec. 23:

At 20 markets:	Cattle.	Hogs.	Sheep.
Week ended Dec. 23.....	154,000	515,000	184,000
Previous week.....	194,000	558,000	239,000
1938.....	160,000	402,000	229,000
1937.....	146,000	334,000	179,000
1936.....	149,000	327,000	194,000
At 11 markets:	Cattle.	Hogs.	Sheep.
Week ended Dec. 23.....	110,000	398,000	135,000
Previous week.....	136,000	455,000	177,000
1938.....	105,000	298,000	161,000
1937.....	99,000	247,000	117,000
1936.....	101,000	236,000	122,000
1935.....	109,000	175,000	126,000
At 7 markets:	Cattle.	Hogs.	Sheep.
Week ended Dec. 23.....	110,000	398,000	135,000
Previous week.....	136,000	455,000	177,000
1938.....	105,000	298,000	161,000
1937.....	99,000	247,000	117,000
1936.....	101,000	236,000	122,000
1935.....	109,000	175,000	126,000

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five leading Western markets, Thursday, December 28, 1939, as reported by the U. S. Agricultural Marketing Service.

Hogs (soft & oily not quoted). CHICAGO. NAT. STK. YDS. OMAHA. KANS. CITY. ST. PAUL.

BARROWS AND GILTS:

Good-choice:	5.35@	5.85	5.25@	5.75	5.35@	5.80	5.45@	5.75	5.50@	5.80
120-140 lbs.	5.80@	6.00	5.95@	6.10	5.85@	6.10	5.85@	6.10	5.85@	6.10
140-160 lbs.	5.75@	6.00	5.90@	6.15	5.50@	5.85	5.55@	5.80	5.70@	5.75
160-180 lbs.	5.75@	6.00	5.90@	6.15	5.55@	5.85	5.65@	5.80	5.55@	5.75
180-200 lbs.	5.65@	6.00	5.80@	6.10	5.45@	5.85	5.65@	5.80	5.30@	5.55
200-220 lbs.	5.50@	5.90	5.80@	5.90	5.40@	5.80	5.35@	5.75	5.10@	5.30
220-240 lbs.	5.25@	5.80	5.35@	5.70	5.15@	5.55	5.30@	5.65	4.90@	5.10
240-270 lbs.	5.15@	5.40	5.05@	5.35	4.90@	5.30	5.15@	5.40	4.70@	4.80
270-300 lbs.	5.10@	5.30	5.00@	5.10	4.85@	5.15	5.10@	5.25	4.60@	4.70
300-330 lbs.	5.00@	5.15	4.90@	5.05	4.75@	4.90	5.00@	5.15	4.50@	4.60
Medium:										
160-220 lbs.	5.25@	5.75	5.10@	5.90	5.00@	5.40	5.10@	5.65	5.10@	5.50

SOWS:

Good and choice:									
270-300 lbs.	4.85@	5.00	4.90@	4.90	4.50@	4.65	4.65@	4.85	4.40 only
300-330 lbs.	4.75@	4.90	4.75@	4.85	4.50@	4.65	4.65@	4.85	4.40 only
330-360 lbs.	4.70@	4.85	4.65@	4.80	4.50@	4.60	4.60@	4.75	4.35@ 4.40
Good:									
360-400 lbs.	4.60@	4.80	4.50@	4.75	4.40@	4.60	4.50@	4.65	4.35@ 4.40
400-450 lbs.	4.50@	4.70	4.45@	4.60	4.40@	4.50	4.45@	4.60	4.35@ 4.40
450-500 lbs.	4.35@	4.65	4.30@	4.50	4.30@	4.40	4.35@	4.55	4.35@ 4.40

FIGS (Slaughter):

Medium and good, 90-120 lbs.	4.75@	5.00	4.50@	5.40	5.00@	5.50
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Slaughter Cattle, Vealers and Calves:

STEERS, choice:

750-900 lbs.	10.75@	11.50	10.00@	10.75	10.25@	11.00	10.25@	11.00	10.00@	11.00
900-1100 lbs.	10.75@	11.50	10.00@	10.75	10.25@	11.00	10.00@	11.00	9.50@	10.75
1100-1300 lbs.	10.25@	11.25	9.75@	10.50	10.00@	11.00	9.50@	10.75	9.50@	10.50
1300-1500 lbs.	10.00@	11.00	9.50@	10.25	9.50@	10.50	9.00@	10.25	9.25@	10.25

STEERS, good:

750-900 lbs.	9.75@	11.00	8.75@	10.00	9.50@	10.25	8.50@	10.25	9.00@	10.00
900-1100 lbs.	9.50@	10.75	8.50@	10.00	9.00@	10.25	8.35@	10.25	8.50@	10.00
1100-1300 lbs.	9.00@	10.25	8.50@	9.75	8.50@	10.00	8.35@	10.00	8.50@	9.50
1300-1500 lbs.	9.00@	10.25	8.50@	9.50	8.50@	9.75	8.25@	9.65	8.25@	9.25

STEERS, medium:

750-1100 lbs.	8.50@	9.50	7.50@	8.75	7.50@	9.00	7.00@	8.35	7.75@	9.00
1100-1300 lbs.	7.50@	8.75	7.25@	8.50	7.50@	8.75	7.00@	8.35	7.50@	8.75

STEERS, common:

750-1100 lbs.	6.75@	7.50	6.25@	7.25	6.25@	7.50	6.25@	7.00	6.50@	7.75
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STEERS, HEIFERS AND MIXED:

Choice, 500-750 lbs.	10.25@	11.25	9.75@	10.25	9.50@	10.50	9.50@	10.50	9.50@	10.75
Good, 500-750 lbs.	9.50@	10.25	8.50@	9.75	8.50@	9.50	8.00@	9.50	8.50@	10.00

HEIFERS:

Choice, 750-900 lbs.	10.00@	11.00	9.50@	10.25	9.50@	10.00	9.25@	10.25	9.25@	10.25
Good, 750-900 lbs.	9.00@	10.00	8.25@	9.50	8.25@	9.50	8.00@	9.50	8.25@	9.50
Medium, 500-900 lbs.	7.75@	9.00	7.25@	8.25	7.25@	8.25	7.00@	8.00	7.25@	8.25
Common, 500-900 lbs.	6.25@	7.75	6.25@	7.25	6.00@	7.25	6.00@	7.00	6.00@	7.25

COWS, all weights:

Good 6.75@ 7.25	6.00@ 7.00	6.25@ 7.00	6.25@ 7.00	6.25@ 7.00	6.25@ 7.00
Medium 5.75@ 6.75	5.00@ 6.00	5.50@ 6.25	5.50@ 6.25	5.50@ 6.25	5.50@ 6.25
Cutter and common 4.75@ 5.75	4.50@ 5.00	4.75@ 5.50	4.50@ 5.50	4.50@ 5.50	4.50@ 5.50
Canner (low cutter) 4.00@ 4.75	3.50@ 4.50	4.25@ 4.75	3.75@ 4.50	4.00@ 4.50	4.00@ 4.50

BULLS (Ylgs. Excl.), all weights:

Beef, good 6.75@ 7.50	6.50@ 7.00	6.75@ 7.25	6.75@ 7.00	7.00@ 7.25	7.00@ 7.25
Sausage, good 7.40@ 7.75	6.50@ 7.00	6.50@ 7.00	6.50@ 7.00	6.75@ 7.00	6.75@ 7.00
Sausage, medium 6.75@ 7.40	5.50@ 6.00	6.00@ 6.50	5.75@ 6.50	6.25@ 6.75	6.25@ 6.75
Sausage, cutter and common 6.00@ 6.75	5.00@ 5.50	5.50@ 6.00	5.00@ 5.75	5.25@ 6.25	5.25@ 6.25

VEALERS, all weights:

Good and choice 10.00@ 11.75	11.00@ 12.25	8.00@ 9.50	8.50@ 10.50	9.50@ 11.00	9.50@ 11.00
Common and medium 8.00@ 10.00	9.00@ 11.00	7.00@ 8.00	7.00@ 8.50	7.00@ 8.50	7.00@ 8.50
Cull 6.50@ 8.00	5.00@ 9.00	5.00@ 7.00	5.00@ 7.00	5.00@ 7.00	5.00@ 7.00

CALVES, 400 lbs. down:

Good and choice 8.00@ 9.00	7.50@ 9.25	7.50@ 8.50	7.50@ 9.00	8.50@ 10.00	8.50@ 10.00
Common and medium 6.50@ 8.00	6.00@ 7.50	6.00@ 7.50	6.00@ 7.50	6.00@ 8.50	6.00@ 8.50
Cull 5.25@ 6.50	4.50@ 6.00	5.00@ 6.00	5.00@ 6.00	5.00@ 6.00	5.00@ 6.00

Slaughter Lambs and Sheep:

LAMBS:

Choice (closely sorted) 9.30@ 9.35					
*Good and choice 9.00@ 9.30	8.50@ 9.25	9.00@ 9.15	8.75@ 9.10	8.85@ 9.15	8.85@ 9.15
*Medium and good 8.10@ 8.65	7.50@ 8.50	8.00@ 8.90	7.50@ 8.50	7.75@ 8.60	7.75@ 8.60
Common 6.00@ 7.75	5.75@ 7.50	6.25@ 8.00	6.25@ 7.25	6.25@ 7.50	6.25@ 7.50

YEARLING WETHERS (shorn):

Good and choice 7.00@ 8.25					
Medium 6.25@ 7.25					

EWES (shorn):

Good and choice 3.75@ 4.85	3.25@ 4.25	3.25@ 4.50	3.50@ 4.25	3.75@ 4.60	3.75@ 4.60
Common and medium 2.25@ 3.75	2.25@ 3.25	2.25@ 3.25	2.50@ 3.50	2.25@ 3.75	2.25@ 3.75

*Quotations based on animals of current seasonal market weights and wool growth.
*Quotations on slaughter lambs of good and choice and of medium and good grades, as combined, represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

CHICAGO PACKER PURCHASES

Purchases of livestock at Chicago by the principal packers for the first three days this week were 14,328 cattle, 1,553 calves, 30,077 hogs and 16,568 sheep.

PACIFIC COAST LIVESTOCK

Receipts for 5 days ended Dec. 22:

	Cattle.	Calves.	Hogs.	Sheep.
Los Angeles.....	4,740	1,546	4,148	981
San Francisco.....	925	70	1,125	3,000
Portland.....	2,030	105	4,100	2,875

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, December 23, 1939, as reported to The National Provisioner:

CHICAGO.

Armour and Company, 7,683 hogs; Swift & Company, 5,290 hogs; Wilson & Co., 7,255 hogs; Western Packing Co., Inc., 2,795 hogs; Agor Packing Co., 6,470 hogs; shippers, 15,995 hogs; others, 32,002 hogs.

Total: 29,882 cattle; 3,441 calves; 80,000 hogs; 83,304 sheep.

KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	3,217	967	2,302	3,995
Cudahy Pkg. Co.	1,513	583	1,227	3,144
Swift & Company	2,260	550	1,825	3,371
Wilson & Co.	1,199	898	1,421	2,424
Ind. Pkg. Co.	943	77	240	1,206
Kornblum Pkg. Co.	2,205	77	2,933	1,206
Others	11,337	2,470	9,948	14,199

OMAHA.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	4,162	8,331	3,255	
Cudahy Pkg. Co.	3,483	5,790	1,510	
Swift & Company	3,154	4,680	3,580	
Wilson & Co.	1,654	4,169	2,259	
Others	10,749			

Cattle and calves: Eagle Pkg. Co., 20; Greater Omaha Pkg. Co., 93; Geo. Hoffmann, 29; Lewis Pkg. Co., 535; Nebraska Beef Co., 726; Omaha Pkg. Co., 134; John Roth, 65; South Omaha Pkg. Co., 235; Lincoln Pkg. Co., 172.

Total: 14,462 cattle and calves; 32,729 hogs; 14,224 sheep.

EAST ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	2,127	1,251	4,594	3,614
Swift & Company	2,632	1,824	9,621	3,964
Hunter Pkg. Co.	1,513	253	3,411	568
Hell Pkg. Co.			2,508	
Krey Pkg. Co.			5,515	
Laclede Pkg. Co.			3,185	
Siehoff Pkg. Co.			1,558	
Shippers	2,518	1,738	20,150	763
Others	2,317	180	3,224	632

Total: 11,107 cattle; 5,218 calves; 53,794 hogs; 9,561 sheep.

Not including 1,429 cattle, 2,840 calves, 47,079 hogs and 2,670 sheep bought direct.

ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Company	1,943	487	8,539	8,845
Armour and Company	2,216	429	7,270	3,530
Others	897	151	2,380	

Total: 5,056 cattle; 1,067 calves; 18,189 hogs; 12,375 sheep.

Not including 9,791 hogs bought direct.

SIOUX CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	2,110	93	11,512	4,495
Armour and Company	2,533	79	11,940	2,999
Swift & Company	2,031	83	6,936	3,871
Shippers	2,215	19	4,628	179
Others	212	13	83	1

Total: 9,101 cattle; 287 calves; 35,109 hogs; 11,545 sheep.

OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	1,908	922	3,022	1,240
Wilson & Co.	1,753	922	2,961	1,352
Others	233	20	1,791	23

Total: 3,794 cattle; 1,864 calves; 7,774 hogs; 2,615 sheep.

Not including 46 cattle and 910 hogs bought direct.

FT. WORTH.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	1,828	1,182	3,616	1,760
Swift & Company	1,751	1,322	3,027	1,943
Blue Bonnet Pkg. Co.	117	51	462	11
City Pkg. Co.	208	23	384	
Rosenthal Pkg. Co.	25	1	292	

Total: 3,929 cattle; 2,579 calves; 7,691 hogs; 3,714 sheep.

ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	1,903	2,288	29,416	5,482
Rifkin Pkg. Co.	709	64		
Swift & Company	4,088	3,841	36,204	10,965
United Pkg. Co.	2,109	291		
Cudahy Pkg. Co.	1,890	1,242		
Others	1,694	625		

Total: 10,793 cattle; 8,321 calves; 65,620 hogs; 16,447 sheep.

MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	1,521	4,905	11,001	789
Armour and Co., Mil.	683	2,314		
N. Y. B. D. M. Co.	19			
Shippers	54	25	22	24
Others	870	617	112	207

Total: 3,146 cattle; 7,561 calves; 11,135 hogs; 1,020 sheep.

DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	650	161	1,690	2,038
Swift & Company	676	203	2,355	937
Cudahy Pkg. Co.	540	119	1,501	1,179
Others	1,252	169	1,605	1,470

Total: 3,118 cattle; 652 calves; 7,151 hogs; 5,624 sheep.

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	728	797	3,990	3,946
Jacob Dold Pkg. Co.	529	32	608	34
Wichita D. B. Co.	14			
Dunn Osterberg	52			
Fred W. Dold & Son	96			
Sunflower Pkg. Co.	12		229	
Pioneer Cattle Co.				
Keefe Pkg. Co.	60			
Interstate Pkg. Co.	294			
Others	3,139		1,024	145

Total: 4,864 cattle; 829 calves; 6,582 hogs; 4,125 sheep.

Not including 53 cattle and 2,868 hogs bought direct.

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Kingman & Co.	1,452	584	14,776	1,757
Armour and Company	617	368	2,312	
Hilgemeyer Bros.	10		1,425	
Stumpf Bros.			1,447	
Meier Pkg. Co.	64	7	259	
Stark & Wetzel	172	19	451	
Wabnitz and Deters	34	23	246	43
Mass Hartman Co.	19	12		
Shippers	1,882	1,051	15,882	5,180
Others	705	244	213	346

Total: 4,955 cattle; 2,308 calves; 35,711 hogs; 7,326 sheep.

CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
S. W. Gall's Sons			129	19
E. Kahn's Sons	377	7,461	555	188
Lohrey Packing Co.	4			
H. H. Meyer Pkg. Co.	10	3,591		
J. Schlachter's Sons	124		21	145
J. F. Schroth P. Co.	16	2,747		
J. F. Stegner Co.	53		21	371
Shippers	120			
Others	1,064	1,306	147	514

Total: 1,978 cattle; 16,672 calves; 873 hogs; 1,237 sheep.

Not including 718 cattle, 56 calves, 4,341 hogs and 35 sheep bought direct.

RECAPITULATION.

	Cattle.	Calves.	Hogs.	Sheep.
Chicago	29,882	3,441	80,000	83,304
Kansas City	14,462	1,864	32,729	14,224
East St. Louis	11,107	1,067	18,189	12,375
St. Joseph	5,056	1,067	18,189	12,375
Sixth City	9,101	287	35,109	11,545
Okla. City	3,794	1,864	7,774	2,615
Wichita	4,864	829	6,582	4,125
Denver	3,118	652	7,151	5,624
St. Paul	10,793	8,321	65,620	16,447
Milwaukee	3,146	7,561	11,135	1,020
St. Joseph	5,056	1,067	18,189	12,375
Sioux City	9,101	287	35,109	11,545
Okla. City	3,794	1,864	7,774	2,615
Wichita	4,864	829	6,582	4,125
Denver	3,118	652	7,151	5,624
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Milwaukee	3,146	7,561	11,135	1,020
St. Joseph	5,056	1,067	18,189	12,375
Sioux City	9,101	287	35,109	11,545
Okla. City	3,794	1,864	7,774	2,615
Wichita	4,864	829	6,582	4,125
Denver	3,118	652	7,151	5,624

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 16 centers for the week ended December 23, 1939.

	CATTLE.		
	Week ended Dec. 23.	Prev. week.	Cor. week, 1938.
Chicago	21,955	26,125	20,037
Kansas City	13,807	15,728	14,095
Omaha	13,554	15,672	13,095
East St. Louis	8,539	9,740	8,319
St. Joseph	5,513	5,408	4,102
Sioux City	7,351	7,073	6,113
Wichita	5,746	7,195	3,159
Fort Worth	3,929	4,547	5,720
Philadelphia	1,510	1,815	1,872
Indianapolis	1,516	1,698	1,432
New York & Jersey City	8,695	9,009	7,880
Oklahoma City	5,704	6,043	5,666
Cincinnati	1,978	3,477	2,748
Denver	3,604	4,150	5,175
St. Paul	5,709	9,088	7,311
Milwaukee	3,077	3,856	3,127
Total	115,187	130,633	106,361

* Cattle and calves.

HOGS.			
Chicago	156,099	163,142	108,479
Kansas City	60,641	61,178	42,441
Omaha	65,148	65,272	48,524
East St. Louis	96,054	109,425	69,602
St. Joseph	25,774	33,513	14,785
Sioux City	54,667	56,268	32,285
Wichita	9,400	11,613	2,257
Fort Worth	7,691	7,524	4,035
Philadelphia	20,879	20,942	17,392
Indianapolis	23,255	19,975	13,991
New York & Jersey City	65,499	59,520	59,808
Oklahoma City	8,684	9,865	4,883
Cincinnati	16,672	31,490	14,764
Denver	7,509	8,780	4,621
St. Paul	65,620	34,578	56,920
Milwaukee	11,135	15,494	9,481
Total	693,217	709,549	504,268

† Includes National Stock Yards, East St. Louis, Illinois, and St. Louis, Mo.

SHEEP.			
Chicago	27,141	36,734	32,556
Kansas City	14,199	15,703	17,503
Omaha	16,048	18,971	20,598
East St. Louis	8,798	12,201	8,625
St. Joseph	12,375	13,597	14,022
Sioux City	12,249	14,635	10,171
Wichita	4,125	3,188	4,068
Fort Worth	7,714	8,454	3,257
Philadelphia	2,973	3,480	3,077
Indianapolis	2,951	2,058	2,772
New York & Jersey City	65,499	65,415	56,602
Oklahoma City	2,615	2,338	2,575
Cincinnati	1,237	5,085	1,767
Denver	2,942	5,133	5,504
St. Paul	16,447	17,295	12,962
Milwaukee	1,020	1,814	1,144
Total	194,333	220,932	197,383

† Not including directs.

LIVESTOCK SUPPLY SOURCES

Percentage of livestock slaughtered during November, bought at stockyards and direct, is reported by the U. S. Department of Agriculture as follows:

	Nov. 1939.	Oct. 1939.	Nov. 1938.
Per cent.	Per cent.	Per cent.	Per cent.
Cattle—			
Stockyards	76.95	76.32	77.75
Other	23.05	23.68	22.25
Calves—			
Stockyards	63.31	66.11	66.05
Other	36.69	33.89	33.95
Hogs—			
Stockyards	46.49	47.27	47.10
Other	53.51	52.73	52.90
Sheep and lambs—			
Stockyards	60.26	59.60	64.71
Other	39.74	40.40	35.29

CANADIAN INSPECTED KILL

Canadian inspected kill in November, 1939:

	Nov. 1939.	Nov. 1938.
Cattle	97,109	94,020
Calves	44,889	43,976
Hogs	476,842	314,507
Sheep	97,901	100,286

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Bureau of Agricultural Economics.)

WESTERN DRESSED MEATS.

	NEW YORK.	PHILA.	BOSTON.
STEERS, carcass			
Week ending December 23, 1939	9,860 1/4	2,073	2,498
Week previous	8,518	2,823	2,016
Same week year ago	8,962 1/4	2,046	2,259
COWS, carcass			
Week ending December 23, 1939	731	874	2,148
Week previous	911	1,109	2,862
Same week year ago	1,532	1,003	2,617
BULLS, carcass			
Week ending December 23, 1939	262	441	10
Week previous	278	535	20
Same week year ago	307	361	26
VEAL, carcass			
Week ending December 23, 1939	9,192	1,207	896
Week previous	11,050	1,425	997
Same week year ago	10,593	1,555	707
LAMB, carcass			
Week ending December 23, 1939	42,523	15,373	16,209
Week previous	40,687	15,214	19,338
Same week year ago	38,541	11,921	12,519
MUTTON, carcass			
Week ending December 23, 1939	1,582	183	1,157
Week previous	1,062	174	496
Same week year ago	1,618	446	558
PORK CUTS, lbs.			
Week ending December 23, 1939	2,749,264	498,360	477,383
Week previous	2,826,235	486,570	635,770
Same week year ago	2,920,233	483,921	299,962
BEEF CUTS, lbs.			
Week ending December 23, 1939	488,459
Week previous	489,988
Same week year ago	600,519

LOCAL SLAUGHTERS.

	NEW YORK.	PHILA.	BOSTON.
CATTLE, head			
Week ending December 23, 1939	8,695	1,510
Week previous	9,009	1,815
Same week year ago	7,880	1,872
CALVES, head			
Week ending December 23, 1939	13,305	2,376
Week previous	13,186	2,236
Same week year ago	13,979	1,946
HOGS, head			
Week ending December 23, 1939	65,499	20,379
Week previous	58,752	20,942
Same week year ago	59,808	17,392
SHEEP, head			
Week ending December 23, 1939	49,266	2,973
Week previous	65,415	3,480
Same week year ago	56,602	3,077

Country dressed product at New York totaled 2,429 veal, 1,921 hogs and 208 lambs. Previous week 2,485 veal, 477 hogs and 133 lambs in addition to that shown above.

BIG INCREASE IN HOG KILL

Hog kill under federal inspection for the packer year ended with October was nearly 5,000,000 head greater than in the period ended with October, 1938, and totaled approximately 40,000,000 hogs.

Slaughter of each class of livestock in federally inspected plants during the two years was as follows:

	1938-39.	1937-38.
Cattle	9,452,000	9,876,000
Calves	5,307,000	5,538,000
Hogs	39,954,000	35,181,000
Sheep	17,184,000	17,984,000

In the report on inspected slaughter on page 42 of THE NATIONAL PROVISIONER for December 16, the years heading each column were reversed. The above figures should be substituted for those reported previously.

CANADIAN EXPORTS TO U. S.

Exports to United States in November:

	Nov. 1939.	Nov. 1938.
Cattle, no.	19,305	21,016
Calves, no.	2,743	2,688
Hogs, no.	1	9
Sheep, no.	717	508
Beef, lbs.	4,600	106,500
Bacon, lbs.	38,400	48,300
Pork, lbs.	238,200	154,800
Canned Meat, lbs.	6,966	24

CANADIAN LIVESTOCK PRICES

	Week ended Dec. 21.	Last week.	Same week 1938.
STEERS.			
Toronto	\$ 7.75	\$ 7.75	\$ 7.50
Montreal	8.00	7.75	7.00
Winnipeg	7.25	7.00	6.25
Calgary	6.50	6.50	5.50
Edmonton	6.50	6.50	5.50
Prince Albert	6.00	6.00	4.90
Moose Jaw	3.85	6.25	4.75
Saskatoon	7.00	7.00	5.50
Regina	6.50	6.50	6.00
Vancouver	6.50	7.00

	Week ended Dec. 21.	Last week.	Same week 1938.
VEAL CALVES.			
Toronto	\$11.75	\$11.50	\$10.50
Montreal	12.00	11.50	10.50
Winnipeg	10.00	10.00	8.50
Calgary	8.50	7.50	6.50
Edmonton	9.00	9.00	7.00
Prince Albert	6.00	7.00	5.50
Moose Jaw	7.00	7.25	6.00
Saskatoon	9.00	9.00	7.50
Regina	8.50	8.00	7.50
Vancouver	8.00	8.00

	Week ended Dec. 21.	Last week.	Same week 1938.
BACON HOGS.			
Toronto	\$ 9.00	\$ 9.00	\$ 9.40
Montreal	9.25	9.35	9.50
Winnipeg	8.60	8.50	8.65
Calgary	8.15	8.10	8.00
Edmonton	8.25	8.10	8.20
Prince Albert	8.30	8.20	8.40
Moose Jaw	8.35	8.25	8.50
Saskatoon	8.30	8.20	8.40
Regina	8.35	8.25	8.50
Vancouver	8.10

1 Montreal and Winnipeg hogs sold on a "F. & W." basis; all others "off trucks."

GOOD LAMBS.

	Nov. 1939.	Nov. 1938.
Toronto	\$12.00	\$12.25
Montreal	10.50	10.50
Winnipeg	9.50	9.35
Calgary	8.50	8.50
Edmonton	8.50	8.50
Prince Albert	8.00	7.75
Moose Jaw	8.25	8.00
Saskatoon	8.50	8.35
Regina	8.50	8.25
Vancouver	9.50	9.50

Holiday Greetings From the Industry

HOLIDAY greetings and good wishes for 1940 have come from far and near to THE NATIONAL PROVISIONER, its editor, Paul I. Aldrich, and the members of the staff. Among the senders were packer executives, brokers serving the industry, manufacturers of equipment and supplies, distributors, and individuals having some affiliation or rendering some kind of service to meat packing and its allied industries.

Among the greetings from the heads of meat packing and meat food companies were those from the following:

W. F. Schluderberg, president, Wm. Schluderberg-T. J. Kurdle Co., Baltimore; W. S. McLean, president, Canada Packers Limited, Toronto, Canada; F. A. Hunter, president, Hunter Packing Co., E. St. Louis, Ill.; E. D. Henneberry, president, Hull & Dillon Packing Co., Pittsburg, Kans.; Ray Pinkney, president, Pinkney Packing Co., Amarillo, Tex.; Gregory Rose, president, Rose Packing Co., Chicago; John Tiedemann, president, Tiedemann & Harris, San Francisco; V. D. Skipworth, president, Skipworth Packing Co., Springfield, O., and Chester G. Newcomb, president, Lake Erie Provision Co., Cleveland.

From Coast to Coast

Theodore Weil, president, Weil Packing Co., Evansville, Ind.; Stanley Meiser, president, Essem Packing Co., Lawrence, Mass.; J. C. Donaldson, Brandon Packers Ltd., Brandon, Manitoba, Can.; A. E. Nelson, president, Adolf Gobel, Inc., Brooklyn; David Madden, president, E. Tennessee Packing Co., Knoxville, Tenn.; Harley D. Peet, president,

Peet Packing Co., Chesaning, Mich., and W. R. Sinclair, president, Kingan & Co., Indianapolis.

Ben H. Rosenthal, president, Ben H. Rosenthal & Co., Dallas, Tex.; Paul W. Trier, president, Arnold Bros., Chicago; A. C. Hofmann, president, Hofmann Packing Co., Inc., Syracuse, N. Y.; E. T. Clair, president, Republic Food Products Co., Chicago; Aaron Newhof, Newhof Packing Co., Albany, N. Y.; Harry I. Hoffman, president, J. S. Hoffman Co., Chicago, and Brandes & Trautman, Elmore, O.

Greetings from other packer executives included those from W. S. Clithero, vice president of Armour and Company; R. F. Eagle and H. J. Williams, vice presidents, Wilson & Co.; D. J. Donohue, vice president, Cudahy Packing Co.; R. H. Daigneau, and H. H. Corey, vice presidents, Geo. A. Hormel & Co.; J. E. Stephens, vice president, Krey Packing Co.; Wm. R. Grove, vice president, Wilson & Co., Laurel, Fla., and Carl T. Fischer, vice president, Henry Fischer Packing Co., Louisville.

Send Best Wishes

George H. Lincoln, secretary, Standard Packing Co., Los Angeles; H. A. Elliott, general manager, Elliott & Company, Duluth; H. M. Shulman, vice president, Hammond Standish & Co., Detroit; J. A. Hamilton, general branch house sales manager, Wilson & Co.; Don Smith, advertising manager, Wilson & Co.; Vern Beatty, advertising manager, Swift & Company, and G. A. Althaus, provision manager, Oscar Mayer & Co., Chicago.

Ray L. Treinen, sales manager, E. Kahn's Sons Co., Cincinnati; L. O. Alkire, manager of sausage sales, Swift & Company; I. Schlaifer, Omaha, Neb.; H. H. Robinson, Kingan & Co., New York City; A. J. Gillette, Superior Packing Co., St. Paul; Marion Stults,

Agar Packing & Provision Co., Chicago; Geo. H. Howell, Oscar Mayer & Co.; Mr. and Mrs. Fred Anderson, city sales, E. Tennessee Packing Co., Knoxville, Tenn., and E. L. Jennings, Abraham Bros., Packing Co., Memphis, Tenn.

Greetings came from George A. Hormel, chairman of the board of Geo. A. Hormel & Co., Austin, Minn., who now resides in Los Angeles; Henry Veeder, Chicago, general counsel, Swift & Company; Samuel Stretch, New York City, long known as "the spice man," now retired, and Gordon C. Corbaley, president, American Institute of Food Distribution, New York City.

All Branches Represented

J. A. Hawkinson, Chicago; Adolph O. Bauman, Commodity Appraisal Service, Chicago; W. F. Schaphorst, whose name is familiar to readers of THE NATIONAL PROVISIONER as one of its regular contributors; Harold M. Toombs, Armour and Company, one of the best-known refrigeration engineers in the industry.

Rilea W. Doe, vice president, Safeway Stores, sent greetings from Oakland, Cal.; T. A. Connors, head of the meat department of the Great Atlantic & Pacific Tea Co., from Chicago; Charles H. Janssen, secretary, National Association of Margarine Manufacturers, Columbus, O., and John A. Kotla, secretary, National Association of Retail Meat Dealers, Chicago.

R. C. Pollock, general manager, National Live Stock and Meat Board, Chicago; Thomas E. Lattin and John B. Carson, National School of Meat Cutting, Toledo, O.; J. L. Wilde, Miami, Fla.; Jean N. Lesparre, Chicago; Frank Maher, editor "Meat Merchandising," St. Louis; and Jean E. Hanaché, New York City.

From president H. Walter Larson, Montana Meat Co., Helena, Mont., came a greeting carrying not only the atmosphere of the Rockies but his New Year's creed:

"This year I thank God more than
(Continued on page 36.)

Bacon Room Efficiency

(Continued from page 8.)

that the scale platform is flush with the top of the conveyor.

Mesh conveyor is constructed of Monel metal. It is 10 in. wide and 19 feet long. Dimensions and construction details of this conveyor and of the end and side tables are shown in the drawings on page 8.

A Tobin bacon forming press, a product of John E. Smith's Sons Co., is installed and has proved to be a valuable piece of equipment for increasing yields. Slicing machine and slicing conveyor were supplied by the U. S. Slicing Machine Co. The conveyor and the side and end tables were manufactured by the Globe Co. Conveyor belt was furnished by the La Porte Mesh & Manufacturing Co. Toledo scales are used in the installation.



PLANNED TO CUT SLICING AND WRAPPING COST

The Fried and Reinman bacon slicing line viewed from the slicing machine end. Equipment is installed in a room maintained at a temperature of 51 degs. F., which adjoins the smoked meat hanging room and bacon chilling cooler. Bacon forming press is installed alongside slicing machine.

PRAGUE POWDER

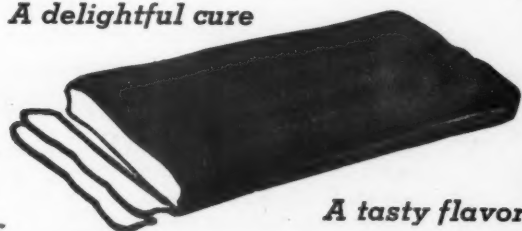
Registered U. S. Patent Nos. 2054623, 2054624, 2054625, 2054626

Bacon Curers all over the country are changing their old style bacon cures to the Prague Powder Dry Bacon Cure. The yield is better. The flavor is more desirable. The style suits the trade. We hope to get the PRAGUE POWDER cures over to you. It is better for you. PRAGUE POWDER is not a raw nitrite cure—it is not a raw nitrate cure. PRAGUE POWDER is a pre-prepared curing material. There is no other cure like it. All cures offered to the packing trade are mechanical mixtures. They are not cooked. They are not changed from the raw form. We convert many raw materials into finished products. Come here for advice and assistance.

This dry pickle dissolves immediately upon contact with meat surfaces as a Dry Mixture, or in the pickle for pumping or cover purposes—bringing out the Rich, Ripe Flavor and high color fixation so pleasing to the consuming public.

— LET US REASON TOGETHER —

A delightful cure



A tasty flavor

A Choice Breakfast Bacon

A color that holds. The cure is ready 1½ days to the pound. Increase your bacon and ham sales by using the "Prague Cures."

THE GRIFFITH LABORATORIES

1415-25 W. 37th St., Chicago, Illinois

Eastern Factory: 35-8th St., Passaic, New Jersey

Canadian Factory and Office: 1 Industrial St., Leaside, Toronto 12, Ontario

Specialties



Today, with consumer convenience the keynote of modern merchandising, more and more attention is being given to proper packaging.

Perhaps we can help you with your needs by suggesting a size or shape of container which is more practical or more convenient in usage.

As witness above, Continental has numerous types of cans which fulfill every requirement.



CONTINENTAL CAN COMPANY

New York • Chicago • San Francisco • Montreal • Toronto • Havana

Holiday Greetings

(Continued from page 34.)

ever before that I am an American citizen; that I have the privilege of living in this wonderful United States; that we have a government for the people and by the people; that I am a free man to go where I please and do as I please. I hope and pray we may forever retain these privileges."

With this greeting came a handy-sized copy of the Constitution of the United States, bound in red, white and blue, containing 64 pages illustrated with reproductions of historical paintings.

President P. E. Tovrea, Tovrea Packing Co., Phoenix, Ariz., treated his friends in the trade to a handy pocket knife, the one coming to THE NATIONAL PROVISIONER having the name "Paul I. Aldrich" cut in the handle.

John Morrell & Co.'s Red Heart division sent greetings from "Geoffrey and Pamela," Cocker Spaniel puppies, used so extensively in broadcasting the story of the company's three flavors of dog food.

Unique Remembrances

President Erwin O. Freund of the Visking Corporation remembered his friends at Christmas time with a piece of fancy dry salami, stuffed in a Visking casing and imprinted with the greeting "Merry Christmas, Erwin O. Freund." The casing was also decorated with two tiny Santa Claus figures.

President Charles G. Buchy, Chas. G. Buchy Packing Co., Greenville, O., sent handy pearl-handled pocket knives, with the name and address of the company imprinted in blue on the pearl handle and the trademark "Buchy's Meats" in red and blue on the white background.

Philip O. Hantover, president of Phil Hantover, Inc., Kansas City, Mo., treated his friends to a unique ash tray in the form of a metal kettle and hatchet. Each was attached to a miniature log and the handle of the hatchet carried the company name.

W. Howard Enell, advertising manager, Paterson Parchment Paper Co., Bristol, Pa., added another historical monograph to those presented in recent years—the story of the statue of liberty in the New York harbor. A color photograph of the statue is reproduced by offset lithography on parchment stock with the history of its origin. The booklet carries a cover of heavy parchment embossed in gold with the title "Liberty" in blue. The greeting accompanying the book states that "the statue remains a constant reminder of those ideals which are closest to our hearts."

HISTORICAL CALENDAR

"America in the Making," an inspirational series of paintings by N. C. Wyeth, features the 1940 calendar distributed by John Morrell & Co. to consumers through dealers handling Mor-

WHOLESALE DRESSED MEAT PRICES

Wholesale prices of Western dressed meats quoted by the U. S. Agricultural Marketing Service at Chicago and Eastern markets on December 27, 1939.

Fresh Beef:	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
STEER, Choice¹:				
400-500 lbs.	\$15.50@17.50	\$15.50@16.50	\$17.00@18.00
500-600 lbs.	15.00@17.00	14.50@16.00	16.50@17.50
600-700 lbs.	14.00@16.00	14.50@15.50	14.00@15.00	16.00@17.00
700-800 lbs.	13.50@15.00	14.50@15.50	14.00@15.00	16.00@17.00
STEER, Good¹:				
400-500 lbs.	14.50@15.50	13.50@15.50	15.00@16.50
500-600 lbs.	13.50@15.00	13.50@14.50	14.50@16.00
600-700 lbs.	13.00@14.00	13.50@14.50	13.00@14.00	14.50@16.00
700-800 lbs.	12.50@13.50	13.50@14.50	13.00@14.00	14.50@16.00
STEER, Commercial¹:				
400-600 lbs.	12.00@13.50	12.00@13.50	12.50@14.00
600-700 lbs.	12.00@13.00	12.50@13.50	12.00@13.50	12.50@14.00
STEER, Utility¹:				
400-600 lbs.	11.00@12.00	11.50@12.50	11.00@12.00
COW (all weights):				
Commercial	11.00@12.00	12.00@12.50
Utility	10.25@11.00	11.00@12.00	11.00@12.00	11.00@12.00
Cutter	9.75@10.25	10.50@11.00	10.00@11.00	10.50@11.00
Canner	9.25@ 9.75
Fresh Veal and Calf:				
VEAL (all weights)²:				
Choice	15.00@16.00	15.50@16.50	16.00@17.00	16.00@17.00
Good	14.00@15.00	14.00@15.50	14.50@16.00	15.00@16.00
Medium	12.00@14.00	12.00@14.50	12.50@14.50	13.00@15.00
Common	11.00@12.00	11.00@12.00	11.50@12.50	11.00@13.00
CALF (all weights)² *:				
Choice
Good	13.00@14.00	13.00@14.00	13.00@14.00
Medium	11.50@13.00	12.00@13.00	12.00@13.00
Common	10.50@11.50	11.00@12.00	11.00@12.00
Fresh Lamb and Mutton:				
LAMB, Choice:				
38 lbs. down	14.00@15.00	15.50@16.50	16.00@17.00	16.50@17.00
39-45 lbs.	13.50@14.50	14.50@15.50	15.00@16.00	16.00@17.00
46-55 lbs.	13.00@14.00	14.00@15.00	14.00@15.00	16.00@16.50
LAMB, Good:				
38 lbs. down	13.00@14.00	14.50@15.50	15.00@16.00	15.00@16.00
39-45 lbs.	12.50@13.50	13.50@14.50	14.00@15.00	15.00@16.00
46-55 lbs.	12.00@13.00	13.00@14.00	13.00@14.00	15.00@16.00
LAMB, Medium:				
All weights	11.50@12.50	12.50@14.00	13.00@14.00	14.00@15.00
LAMB, Common:				
All weights	10.50@11.50	11.50@12.50	12.00@13.00
MUTTON (Ewe), 70 lbs. down:				
Good	6.50@ 7.00	8.00@ 9.00	8.00@ 9.00
Medium	6.00@ 6.50	7.00@ 8.00	7.00@ 8.00
Common	5.00@ 6.00	6.00@ 7.00	6.00@ 7.00
Fresh Pork Cuts:				
LOINS:				
8-10 lbs.	11.50@12.50	12.50@13.00	12.50@13.00	12.50@13.50
10-12 lbs.	11.50@12.50	12.50@13.00	12.00@13.00	12.50@13.50
12-15 lbs.	11.00@12.00	12.00@12.50	11.50@12.50	11.50@12.50
16-22 lbs.	10.50@11.50
SHOULDERS, Skinned, N. Y. Style:				
8-12 lbs.	8.50@ 9.50	10.50@11.50	10.50@11.50
PICNICS:				
6-8 lbs.	8.00@ 8.50	10.50@11.00
BUTTS, Boston Style:				
4-8 lbs.	10.50@11.00	12.00@13.00	12.00@13.00
SPARE RIBS:				
Half Sheets	7.00@ 8.00
TRIMMINGS:				
Regular	5.00@ 5.50

¹ Includes heifer 300-450 lbs. and steer down to 300 lbs. at Chicago. ² "Skin on" at New York and Chicago. * Includes sides at Boston and Philadelphia.

rell products. In these 12 paintings the artist depicts men who played prominent parts in the development of America, "portraying their achievements in bringing to the New World a new ideal of Liberty, Equality, Democracy."

Birthdays of famous Americans and anniversaries of historical events are shown each month, as well as one or more Morrell identified products. A folder gives recipes for preparing dif-

ferent kinds of Morrell hams, including Morrell E-Z cut ham, whole, canned and boned; Morrell Pride tender ham, and Morrell Pride boneless ham. Both the boned E-Z cut ham and Pride boneless ham are encased in transparent cellulose.

While the Morrell name and products are kept before the public every month, they are subordinated to the historical paintings, giving the calendar educational as well as publicity value.

Right — SIZE
— QUALITY
— PRICE

SAUSAGE CASINGS

EARLY & MOOR INC.

BOSTON, MASS.

"The Skins You Love to Stuff"

Vogt's

**Liberty
Bell Brand**

Hams—Bacon—Sausages—Lard—Scrapple
F. G. VOGT & SONS, INC.—PHILADELPHIA, PA.

Wilmington Provision Company

TOWER BRAND MEATS

*Slaughterers of Cattle, Hogs,
Lams and Calves*

U. S. GOVERNMENT INSPECTION
WILMINGTON DELAWARE



**Selected
Sausage Casings**

MAY CASING COMPANY

619 West 24th Place, Chicago, Ill.

**BEMIS
ROLL DUCK**

You are sure of high
quality, quick serv-
ice, low prices at
Bemis. Free sample.

BEMIS BRO. BAG CO. • ST. LOUIS • BROOKLYN

CANNED MEATS — "PANTRY PALS"



We are in a position to fill orders promptly for

Polish Style Canned Hams

STAHL-MEYER, INC., New York City, N. Y.

FERRIS HICKORY SMOKED HAM and BACON

A COMPLETE VOLUME

of 26 issues of THE NATIONAL PROVISIONER can be
easily filed for reference to items of trade information or
trade statistics by putting them in our

New Multiple Binder



Simple as filing letters in an
ordinary file. Looks like a
regular bound book. Cloth
board cover and name
stamped in gold. Sold at
cost to subscribers at \$1.50
plus 20c postage. Send us
your order today.

No key, nothing to unscrew.
Slip in place and they stay
there until you want them.

THE NATIONAL PROVISIONER 407 South Dearborn St. Chicago, Ill.

HORMEL
GOOD FOOD

Main Office and Packing Plant

Austin, Minnesota

FRANK R. JACKLE

Broker

Offerings Wanted of:

Tankage, Blood, Bones, Cracklings, Hoofs

405 Lexington Ave.

New York City

THE CUDAHY PACKING CO.

PRODUCERS, IMPORTERS AND EXPORTERS OF

Sausage Casings

221 NORTH LA SALLE STREET CHICAGO, U. S. A.

Classified ADVERTISEMENTS

Advertisements on this page, \$3.00 an inch for each insertion. Position Wanted, special rate, \$2.00 an inch for each insertion. Minimum Space 1 inch, not over 48 words, including signature or box number. No display. Remittance must be sent with order.

Position Wanted

Plant Manager

Fully experienced plant manager, now employed desires change, best of references. Prefer small plant. Will work for a nominal salary, and a percentage of the profits. W-744, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

Expert Available

Have you need for a successful sausage expert and foreman? Has a wealth of experience in all phases of the sausage industry and cost finding. W-763, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

Men Wanted

Assistant

I make a good line of sausage and meat specialties and would like to employ a young man as my assistant. Must be absolutely trustworthy, have some knowledge of processing, management, sales, as well as some acceptance in the field. A real opportunity and future for the right man. W-764, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

Wanted

Young man with several years packing house experience, particularly in casing department with both practical and selling knowledge to act as assistant to department manager. Reply fully stating age, religion, and compensation expected. Replies kept confidential. W-765, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

Business Opportunities

For Lease

To experienced Sausage Man—Sausage Department well equipped in one of the best West Coast Plants. Now running two trucks from this department. Also large boiled ham and meat loaf business. W-762, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

Packing Plant To Sell

For sale or rent, complete packing plant located in the center of a large agricultural and industrial district. Capacity 75 cattle and 600 hogs per week. Stone and concrete buildings in perfect repair. Plenty of livestock in this vicinity. All paved roads and railroad siding accessible. Write Willis Ryan, Mattoon, Illinois.

Broker

Soliciting straight carcass steer, calf and fresh cut pork accounts. Bob I. Schooler, 450—11th St., S.W., Washington, D. C.

Equipment for Sale

The Bunn Tying Machine

is used very generally by packers for tying sausage boxes, bacon squares, picnics, butts, etc. Ties 20-30 packages per minute. Saves twine. Write for our 10-day free trial offer. B. H. Bunn Co., 7609 Vincennes Ave., Chicago, Ill.

SPECIALS

- 1—35-gal. Kneading & Meat Mixing Machine.
 - 1—Brecht 1000-lb. Meat Mixer.
 - 1—Brecht Enterprise No. 166 Grinder.
 - 1—Brecht 18" Filter Press.
 - 2—Brecht 200-lb. Stuffers, without tubes.
 - 1—Hand Operated Fat Cutter.
 - 2—Ice Breakers or Crushers.
 - 5—9"x19" Revolving Degreasing Percolators.
 - 1000 Feet Drag or Scraper Conveyor.
 - 10—Vertical Fertilizer or Tankage Dryers.
 - Dopp. Aluminum, Monel Metal, Copper Kettles.
 - 1—No. 5 Jay Bee Model T Hammer Mill.
 - Boilers, Generator Sets, Power Plant Equip.
- Send for "Consolidated News" listing our large stock. Send us your inquiries—we desire to serve you. We buy and sell from a single item to a complete plant. What have you for sale?

CONSOLIDATED PRODUCTS CO., INC.
14-19 Park Row, New York City

For Sale

Immediate Delivery, Reasonably priced—Two 150 Ton hydraulic 10 inch Cracking Presses with hydraulic pump including 5 h.p. motor. Presses, pump and motor in good condition. Write, Wire or Phone. . . . H. GARTENBERG AND CO., 412 W. Pershing Rd., Chicago. Ph. Boulevard 9060.

Equipment Wanted

Rendering Machinery

Wanted for user, Hydraulic Curb Press and Pump; Rotary Dryer; Kettles; 2-Filter Presses; Evaporator; Cooker; Lard Cooling Roll. What have you to offer. W-718, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

Wants Equipment

Following equipment is wanted: small Boss hog dehairer, electric hoist, self-emptying silent cutter, Buffalo chopper, air stuffer. Reply to Harry Newman, Sequim, Washington.

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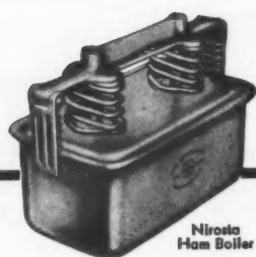
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